

COOK

BOOK



**CHEROKEE
MEMORIAL
PRESBYTERIAN
CHURCH**

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Never A Guesser Be

*She guessed the pepper, the soup was too hot;
She guessed the water, it dried in the pot;
She guessed the salt, and what do you think?
For the rest of the day we did nothing but drink.
She guessed the sugar, the sauce was too sweet;
And by her guessing she spoiled the meat.
What of the moral? 'Tis easy to see,
A good cook measures and weighs to a "T".*

Dorthea V. Hulsey

Graces

Almighty God, we thank Thee for Thy provision. Nourish our souls with the bread of life in Jesus Christ.

Amen.

We thank Thee our Father for every good and perfect gift, Thou dost bestow.

Amen.

Bless, O Lord, this food to our use, and us to His service.

Amen.

Father in heaven, be near us in Spirit, that we may acknowledge Thy goodness and so live.

Amen.

Help us, dear God, to remember that others share our need and make us willing to share our plenty.

Amen.

Rev. Carl W. Beckman

BREADS

Apricot Bread

- 2/3 cup dried apricots, cut up 1 cup water
Cook ten minutes. Drain. Save Liquid.
1 egg, enough milk added to 1 cup sugar
 above liquid to make 1½ cups 4 t. baking powder
2 T. melted shortening 1½ t. salt
3 cups sifted flour

Sift dry ingredients and stir into first mixture. Bake in 8½x4½x2½" pan at 350° for 1¼ hours.

MRS. A. J. HUGHES

Apricot Nut Loaf

- 1 cup sugar 3 cups sifted flour
2 T. soft shortening 3½ t. baking powder
1 egg 1 t. salt
¾ cup milk 1 cup finely chopped dried
¾ cup orange juice apricots
4 t. grated orange rind ¾ cup chopped nuts

Grease a loaf pan, 9x5x2½". Mix thoroughly sugar, shortening, egg. Stir in milk, orange juice and rind. Sift together flour, baking powder, salt and stir in. Blend in apricots and nuts. Pour into prepared pan. Let stand 20 minutes. Heat oven to 350°. Bake about 70 minutes, until toothpick placed in center, comes clean.

MRS. RAYMOND KINTIGH

Banana Nut Bread

- ½ cup shortening Sift:
1 cup sugar 2 cups sifted flour
2 eggs 1 t. soda
Mix above together and stir in: ½ t. salt
3 T. sour milk Blend in 1 cup chopped nuts
1 cup mashed bananas

Use medium loaf pan. Let stand 20 minutes before baking. Bake at 350° for 1 hour.

MRS. ALMEDA BERRY

MRS. A. J. HUGHES

Banana Bread

- Cream:
½ cup shortening 3 very ripe bananas (almost
1 cup white sugar black)
Add next: 2 cups Mother's Best flour
2 whole eggs 3 t. baking powder
Sift and add last: ¼ t. baking soda
Bake 15 minutes at 350° then 1 hour at 300°. ½ t. salt

MRS. C. H. HALL

Banana Nut Bread

1/3 cup shortening	1/4 t. soda
2/3 cup sugar	1 cup mashed bananas
2 eggs	1/2 cup chopped walnuts
1 3/4 cups sifted flour	1 t. vanilla
3/4 t. salt	

Beat shortening and sugar. Add eggs, one at a time and beat well. Sift together dry ingredients and add alternately with bananas to sugar mixture. Beat until smooth. Stir in nuts and vanilla. Bake in an 8x6" pan at 325° for 60 minutes. This loaf slices better if wrapped and stored at least one day before cutting. Very good.

MRS. KATIE BETTSWORTH

Date Nut Bread

1 1/2 cups dates	1 t. vanilla
1 1/2 cups boiling water	2 T. melted butter
1 1/2 cups sugar	2 2/3 cups flour
2 eggs	1/2 cup nut meats
2 t. soda	

Pour boiling water over dates and soda, mix and cool.

Meanwhile add sugar gradually to eggs while beating. Add vanilla, butter, flour and nut meats. Add the cooled mixture and bake in slow oven 1 hour.

MRS. JOHN H. PETERS

Date-Banana Bread

1 cup dates	1/4 cup mashed banana (about 2 bananas)
1/2 cup walnuts	2 cups sifted flour
1/4 cup shortening	2 1/2 t. baking powder
1/2 cup sugar	1 t. salt
1 egg	
1/3 cup milk	

Pit and slice dates and chop walnuts. Cream shortening and sugar until fluffy, then add egg, banana and milk. Beat until well blended. Sift flour, baking powder and salt into creamed mixture and mix until smooth. Stir in dates and nuts and turn into greased and floured loaf pan 9x5x3". Bake in 350° oven 55 to 60 minutes. Like all quick breads, this slices best and tastes best if it's not eaten the day it is baked.

MRS. ED MAYER

Date Bread

1 cup sugar	1 cup boiling water, poured over dates
1 T. butter	Add:
2 eggs	2 cups Swansdown flour
1 t. baking powder	1/2 cup black walnuts
1 cup cut dates	
Add 1 t. soda	

Bake at 350° for 45 minutes.

MRS. J. H. WARE

Grape-Nut Bread

2 cups sour milk
1 cup Grape-Nuts
1 t. soda
2 eggs

4 cups flour
1½ cups sugar
2 t. baking powder
¼ t. salt

Pour some of the milk over the Grape-Nuts. Let soak ½ hour. Add sugar, eggs, and salt and mix well. Sift together flour, soda, and baking powder. Add to the mixture and beat well. Bake in two loaf pans, moderate oven, 45 minutes.

MRS. MILDRED MOORHEAD

Grape-Nut Bread

2 cups sour milk
1 cup Grape-Nuts
1 egg
½ cup sugar
3 cups flour
1 t. baking powder

1 t. soda
½ t. salt
2 T. melted shortening
Optional:
1 cup nut meats
Raisins

Soak Grape-Nuts in sour milk until soft. Add beaten egg and dry ingredients. Add nuts and raisins. Bake in 2 loaves for 45 minutes in moderate oven.

MRS. C. H. HALL

Hawaiian Nut Bread

2 eggs, beaten
1/3 cup sugar
1/3 cup melted butter or
vegetable shortening
2 cups sifted flour
3 t. baking powder

¼ t. salt
2 t. juice of maraschino cherries
¼ cup cherries (cut up)
1 no. 9 can crushed pineapple
(not drained)
1 cup nuts dredged in the flour

Preheat oven to 350° and bake 45 minutes to 1 hour.

MRS. KARL GLASSON

Holiday Fruit Bread

(2 LOAVES)

1 t. soda
1½ cups boiling water
1 cup chopped dates

1 lb. mixed candied fruit (part
cherries)

Mix and let stand 20 minutes to cool.

Cream:

2 T. butter
1 cup sugar

3½ cups flour
2 t. baking powder
½ t. salt

Sift:

Add alternately to fruit mixture. Add ½ to 1 cup nut meats. Bake in 2 loaf pans (bread pans) at 350° for 1½ hours. Test for doneness. Cool thoroughly. Wrap in aluminum foil or plastic. Store in refrigerator. Freezes well.

MRS. MILDRED GRAHAM

Orange Nut Bread

1 orange	2 T. shortening
Boiling water	1 t. vanilla
1 cup raisins	1 beaten egg
1 t. soda	2 cups flour
1 cup sugar	1 t. baking powder
¼ t. salt	½ cup chopped nut meats

Squeeze juice of orange in cup and fill cup with boiling water. Grind orange, add enough raisins to fill cup. Put in bowl; add juice and water, stir in soda, then sugar, shortening and vanilla.

Add beaten eggs, then flour which has been sifted with baking powder and salt. Beat thoroughly and stir in nut meats.

Bake in moderate oven (350°) about 50 minutes. Cool before removing from pan.

MRS. V. C. PIERCE

Orange Nut Bread

1 orange	1 beaten egg
1 cup raisins or dates	2 cups flour
1 t. soda	1 t. baking powder
1 cup sugar	¼ t. salt
1 T. butter	½ cup nut meats
1 t. vanilla	Boiling water

Squeeze the juice from orange into measuring cup and fill with boiling water. Put orange rind through food chopper, then grind enough raisins to fill cup. Place this mixture in bowl and add liquid. Stir in soda, butter vanilla and sugar. Add beaten egg, then flour, etc. Bake 50 to 60 minutes at 350°.

MRS. JAMES M. DUNN

Orange Bread

Combine:	1 cup sugar
½ cup orange juice	4 T. melted shortening
½ cup boiling water	1 egg, beaten
Ground orange peel and enough raisins to make 1 cup.	2 cups pastry flour
Add:	1 t. baking powder
1 t. soda	¼ t. salt
	½ cup ground nut meats

Bake at 350° for 1 hour. Cuts better the second day.

SUSAN S. FOSTER

Nut Bread

2 cups sour half & half milk and cream	1¼ cups white flour sifted with:
¾ cup sugar	1 t. soda
1 egg, beaten	½ t. salt
2 cups graham flour	1 t. baking powder
Bake slowly 1 hour. Makes 2 loaves.	½ cup crushed nut meats

MRS. ALICE VOLKERT

Prune-Nut Loaf

1 cup cooked prunes
 ½ cup walnuts
 3 cups sifted flour
 1½ t. salt
 1 t. soda
 2 t. baking powder

Bake at 350° for 1¼ hours.

3 T. melted shortening
 1 egg
 ½ cup brown sugar, packed
 Grated rind of ½ orange
 1½ cups sour milk or buttermilk

MRS. A. J. HUGHES

Peanut Loaf Bread

4 T. margarine
 5 T. brown sugar
 ½ cup pecans
 2 cups flour
 ½ t. baking soda
 1 t. baking powder

Start oven at 350° and grease loaf pan. Put 4 T. margarine on bottom of pan and then 5 T. brown sugar and pecans. Press down firmly.

Sift flour, soda, baking powder and salt. Melt 2 T. margarine with the peanut butter. Now beat egg until frothy and beat in brown sugar gradually. Stir in peanut butter mixture and milk. Then put dry mixture in gradually and mix thoroughly, but don't beat. Bake 1 hour.

MRS. C. H. HALL

Spoon Bread

¾ cup white or yellow corn meal
 1 t. salt
 1 cup boiling water
 1 cup milk

Pour water over cornmeal, add milk and butter and mix well.

Stir in well beaten eggs. Sift baking powder over top and beat 1 minute. Pour into greased casserole and bake 45 minutes at 375°. A delicious cornmeal soufflé.

MRS. NESTER STILES

Spoon Bread

Heat 2 cups milk to boiling and add ½ cup cornmeal and salt to taste. Boil until thick. Beat 3 egg yolks and add to hot mixture. Last fold in beaten egg whites. Bake in moderate oven 25 minutes.

MRS. C. H. HALL

Swedish Rye Bread

1¼ cups milk, scalded
 2 t. salt
 2 T. sugar
 2 T. Spry
 ¼ cup yellow label Brer Rabbit molasses

1 cup water
 2 cups pure rye flour
 1 pkg. yeast
 Enough white flour to make stiff dough

Makes 2 loaves. Bake at 350° about 50 minutes.

MRS. DAVE DILLON

Swedish Rye Bread

- | | |
|---------------------|--------------------|
| 2/3 cup molasses | 2 T. salt |
| 2½ cups water | 2 T. shortening |
| 2/3 cup brown sugar | 1 cake yeast |
| 1 T. anise | ½ cup warm water |
| 4 cups rye flour | 7 cups white flour |

Boil first 7 ingredients for 5 minutes. When cool add yeast, which has been dissolved in ½ cup warm water, then add flour. Knead and let raise 2 hours. Make into loaves, let raise. Bake 1 hour at 300°.

MRS. L. A. WALLACE

Swedish Rye Bread

- | | |
|----------------------------|--|
| 1 large T. lard | 2 cakes Red Star yeast dissolved in water and 1 t. sugar |
| 1 T. salt | 3 cups water hot enough to melt the lard. |
| ½ cup Brer Rabbit molasses | |
| ¼ cup sugar | |

Let water and lard cool and stir in 1 cup rye flour and enough white flour to make stiff dough. Let rise once and put in well greased bread pans. Let rise again. Preheat oven ten minutes. Bake 1 hour at 325°. Makes 2 large loaves.

MRS. PORT SLEEZER

Swedish Rye Bread

- | | |
|--|--|
| 6 cups lukewarm water | 1 cup molasses (or ½ cup molasses and ½ cup dark Karo) |
| 5 cups rye flour | 3 T. fat (bacon drippings give added flavor) |
| 2 cakes compressed yeast (or 2 pkgs. granulated yeast) | 1 t. anise seed (optional) |
| ½ cup sugar | White flour |
| 1 T. salt | |

Dissolve yeast in small amount of water. Add rest of water and the rye flour and beat. Add rest of ingredients except white flour. Cover, let rise until double in bulk. Turn onto floured board and work in white flour until it is satiny and smooth. Form into 3 loaves and turn into 3 oiled bread pans. Let rise until double in bulk.

Bake in a slow oven (275°) for 15 minutes, then 300° for 45 minutes. Brush with butter while still hot.

MRS. E. J. WILLBRANDT

Swedish Rye Bread

- | | |
|---------------------|--|
| 2 cups potato water | 2 pkgs. dry yeast dissolved in ¾ cup luke warm water |
| 2 T. sugar | 1½ cups rye flour |
| 3 T. shortening | Enough white flour to make a stiff dough |
| 3 T. molasses | |
| 2 t. salt | |

Let rise double in bulk, mix down, let rise again. Make into 3 loaves. Bake at 350° about 50 minutes. Keep dough in warm place while rising.

MRS. ALICE VOLKERT

Swedish Rye Bread

1 pkg. dry yeast	1/3 cup shortening
1/2 cup warm water	2 t. salt
2 cups sifted rye flour	2 cups boiling water
3/4 cup dark molasses (yellow label)	6-6 1/2 cups sifted flour

Soften yeast in warm water. Combine rye flour, molasses, shortening, salt and boiling water. Blend well. Cool to luke warm, add yeast gradually. Add flour to make soft dough. Turn out on floured board. Knead until dough is smooth. Place in greased, covered bowl, let rise in warm place until double, about 2 hours. Punch down, cover and let rise until almost double. Turn out on board and divide in 3 equal parts. Shape in 3 loaves, let rise until almost double. Bake 1 hour in moderate oven, 350°. Brush loaves with slightly beaten egg.

NO NAME

Angel Food Doughnuts

3 eggs	1/2 t. soda
1/2 cup sour milk	2 t. baking powder
1/2 cup sour cream	4 cups sifted flour if rolled
1 cup sugar (white)	3 1/4 cups sifted flour if dropped from spoon or doughnut maker
1/4 t. nutmeg	
1 t. vanilla	

Put grease in kettle and heat.

MRS. WM. J. RHEA

Mrs. Mackowski's Sour Cream Cake Doughnuts

(Polish and Large Amount)

2 cups granulated sugar	3 cups sour milk
6 eggs, beat well, add sugar and beat hard.	Vanilla
Mix and add 1 t. soda to:	1 t. baking powder to each cup flour (level measure)
1 cup sour cream	

Mix stiff. This is not a soft batter. Knead almost like bread until batter is smooth looking. Cut with doughnut cutter and fry in deep fat. This is a good recipe for a doughnut sale or a large growing family!

MRS. RAY PIERCE

Baking Powder Biscuits

2 cups flour	3 rounded T. shortening
3 rounded t. baking powder	3/4 cup milk
1/2 t. salt	

Sift flour, baking powder and salt together into mixing bowl. Cut in the shortening. Add milk and mix lightly. Form into biscuits and place on greased baking sheet. Bake in 450° oven for 10 to 15 minutes.

MRS. E. J. WILLBRANDT

Blueberry Muffins

Sift into mixing bowl: 2 t. cream of tartar
 1¾ cups flour ¼ cup sugar
 1 t. soda 1 t. salt

Break one egg in measuring cup, fill up with milk, and add to the above mixture, together with 1/3 cup melted shortening. Mix lightly and fold in one cup of blueberries that have been drained from juice and rinsed in water and drained. Bake in twelve greased muffin pans at 400° for 20 to 30 minutes.

GENEVA MOLYNEUX

Quick Coffee Cake

1 beaten egg 1 cup flour
 ½ cup sugar ½ t. salt
 ½ cup milk 2 t. baking powder
 2 T. melted shortening

Combine egg, sugar, milk and shortening. Add flour sifted with salt and baking powder. Mix well and pour into greased 8" square pan. Sprinkle with mixture of: ¼ cup brown sugar, 1 t. cinnamon, 1 T. flour, 1 T. melted butter and ½ cup nut meats. Bake at 375° for 20 to 25 minutes.

MRS. LARRY FRENCH

Butterhorns

1 cup milk, scalded (do not boil) 1 cake fresh or granulated yeast
 ½ cup shortening 3 beaten eggs
 ½ cup sugar 4½ cups flour
 1 t. salt

Combine milk, shortening, sugar and salt; cool to lukewarm. Add crumbled yeast and stir well until yeast is dissolved. Add eggs, then flour; mix to smooth, soft dough. Knead lightly on lightly floured surface. Place dough in greased bowl; cover and let rise until double in bulk in a warm place (about 82°). Divide dough in thirds; roll each third on lightly floured surface to 9 inch circle. Brush with melted butter. Cut each circle in 12 wedge-shaped pieces; roll each wedge, starting with wide end and rolling toward the point. Arrange in greased baking pan and brush with melted butter. Cover and let rise until very light. Bake in moderately hot oven, 400° for 15 minutes. (This is too hot in my oven. I bake at 375° for 15 minutes.) Makes 3 dozen rolls.

KATIE BETSWORTH

Butter Rolls

Sift together: 1 t. salt
 3 cups flour 2 T. sugar

Add ½ cup butter and work with blender until mealy. Scald ¼ cup milk, add 2 t. sugar. Cool and add 1 yeast cake, crumbled. Stir until dissolved. Add to this 1 cup sweet cream and 3 beaten egg yolks. Stir liquid into flour mixture. Place in greased covered bowl overnight in refrigerator. When ready to use, roll out and shape as desired. Cover and let rise in a warm place for 2 to 3 hours. Bake 20 to 25 minutes at 350°.

MISS VIRGINIA HERRICK

Cheese Straws

1 cup flour

2 cups grated cheese

1 T. butter

Pinch of salt

Scant t. baking powder

 $\frac{1}{4}$ cup cold water

Mix flour, cheese, salt and baking powder together and blend with butter as in pie crust. Add cold water. Roll out. Cut in strips and bake in moderate oven.

MRS. C. H. HALL

Coffee Cake

2 cups flour

 $\frac{3}{4}$ cup sugar $1\frac{1}{2}$ t. baking powder $\frac{1}{2}$ t. salt

2 T. shortening

Mix together. Work in shortening as in pie crust. Add 2 unbeaten eggs, 1 cup sour milk with 1 t. soda added. Stir together and beat until smooth. Pour into a well greased pan. Before baking sprinkle the top with a mixture of 1 heaping T. butter, melted, 8 heaping T. brown sugar, 1 T. flour and 1 t. cinnamon. Bake in moderate oven 350°. May add nuts if desired.

MRS. V. C. PIERCE

Coffee Cake

TOPPING

3 T. melted butter or margarine

 $\frac{1}{4}$ cup biscuit mix $\frac{2}{3}$ cup brown sugar (packed)

BATTER

 $\frac{1}{4}$ cup shortening $\frac{1}{2}$ cup sugar

1 egg

 $\frac{1}{2}$ t. vanilla $1\frac{1}{2}$ cups sifted flour $2\frac{1}{2}$ t. baking powder $\frac{1}{4}$ t. salt $\frac{2}{3}$ cup milk

Combine all ingredients for the topping. Mix well and set aside while mixing the batter.

Cream shortening well, add sugar slowly, beating in well. Add unbeaten egg and vanilla. Beat until well blended. Add sifted dry ingredients alternately with milk. Mix well. Pour one-half of the batter in an eight inch square pan. Add about half of the topping. Add remaining batter and topping. Bake in moderate oven 350° about 30 to 40 minutes.

MRS. GLENN WALDRON

Drop Doughnuts

 $\frac{1}{2}$ cup sugar

2 T. melted lard

1 egg

 $\frac{2}{3}$ cup sour milk

1 t. baking powder

1 t. soda (scant)

 $\frac{1}{2}$ t. salt $\frac{1}{2}$ t. nutmeg

3 cups flour, or less

They are best when dough isn't too stiff. Drop by rounded teaspoonful into hot fat to fry. Roll in granulated sugar.

ELSIE M. COVERT

Doughnuts

2 eggs	4 t. baking powder
1 cup sugar	1 t. salt
1/3 cup melted Crisco	1 t. nutmeg
1 cup sweet milk	

Combine beaten eggs, sugar and Crisco. Add milk. Mix flour with baking powder and nutmeg. Combine liquid and dry ingredients, stirring only until smooth. Roll $\frac{1}{2}$ inch thick on floured board. Fry in Crisco 365°.

MRS. J. H. WARE

Danish Coffee Cake

3 eggs	1 $\frac{1}{4}$ cups flour
1 $\frac{1}{4}$ cups sugar	1 $\frac{1}{4}$ t. salt
5/8 cup melted butter	15 sliced, blanched almonds

Beat eggs, add sugar, beat smooth, adding melted butter, flour and salt gradually, beating all the while.

Pour into greased and lightly floured cake pan. Spread top with almonds. Bake at 375° 20 to 25 minutes. 8 servings.

MRS. JOHN KEELINE

Excellent Pancakes (About 8)

1 cup sifted flour	1 slightly beaten egg
3 t. baking powder	1 cup milk
1 t. sugar	$\frac{1}{4}$ cup light cream
$\frac{1}{4}$ t. salt	2 T. melted butter

Sift dry ingredients. To the slightly beaten egg add milk, butter and cream, mix well; add dry ingredients and beat well. Bake on hot griddle.

MRS. CLYDE TRIMBLE

French Breakfast Puffs

Mix thoroughly:	1 $\frac{1}{2}$ t. baking powder
1/3 cup shortening	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ t. nutmeg
1 egg	Stir alternately with:
Sift:	$\frac{1}{2}$ cup milk
1 $\frac{1}{2}$ cups flour	

Fill greased muffin tins $\frac{2}{3}$ full. Bake at 350° for 20 to 25 minutes. When baked dip top and sides immediately into 6 T. melted butter. Then roll in $\frac{1}{2}$ cup sugar and 1 t. cinnamon.

MRS. W. D. FRANKFORTER

Ice Box Rolls

Mix and dissolve and let cool:	2 beaten eggs
$\frac{3}{4}$ cup sugar	2 cakes of yeast dissolved in
1 cup shortening	1 cup of lukewarm water
1 t. salt	Add:
1 cup boiling water	6 to 8 cups flour
Add to that:	

Mix and knead. Let raise 2 hours. Knead down again and butter. Place in pan, store in refrigerator until ready to use. Then shape in pans and let raise 1 to 2 hours. Bake at 400°.

MRS. DON HUGHES

Ice Box Rolls

Dissolve 1 cake compressed yeast in $\frac{1}{3}$ cup sugar. Add 3 well beaten eggs. Cut into this $\frac{1}{2}$ cup lard (can be part butter). Add 1 cup room temperature milk, 4 cups flour and $\frac{1}{2}$ t. salt (more if desired). Let rise until double in bulk. Punch down and store in refrigerator until needed (will keep about 1 week). When ready to use, roll out about $\frac{1}{4}$ inch thick, spread with soft butter. Cut in rounds and fold over (Like Parker House). Let rise until light (2-3 hours). Bake in 400° to 450° oven for about 8 minutes.

MRS. W. K. HERRICK

Mincemeat Coffee Cake

Sift and cut in shortening:	Combine:
$1\frac{3}{4}$ cups flour	1 egg, well beaten
2 t. baking powder	$\frac{1}{4}$ cup milk
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup mincemeat
$\frac{1}{3}$ cup shortening	$\frac{1}{4}$ cup nuts

Add liquid to dry ingredients (it will be stiff). Put in 1 quart ring mold (grease the bottom). Bake 25 minutes in 375° oven. Cool for about 10 minutes, remove from mold. Frost with powdered sugar and milk frosting. Decorate with cherries and pecan halves.

MRS. GEORGE HICKS

Muffins With Yeast

Combine and let stand 5 min.:	2 T. shortening
1 pkg. dry yeast	1 cup scalded milk
$\frac{1}{4}$ cup lukewarm water	2 T. sugar
Combine:	$1\frac{1}{2}$ t. salt

Let cool. Stir in yeast. Add 1 beaten egg. Stir in 3 cups flour. Mix well, let stand 1 hour or until double. Stir down and put in greased muffin pans, $\frac{1}{2}$ full. Let rise 1 hour. Bake 15 minutes in 400° oven. Dough will keep in refrigerator.

MRS. PEARL THOMSEN

Orange Rolls

1 1/4 cups scalded milk

1/2 cup Spry

1/3 cup sugar

1 t. salt

1 cake yeast

2 eggs

1/4 cup orange juice

2 T. grated orange rind

5 cups flour

Let stand until real light. Roll out and cut in 1/2 inch thick, 10 inch long strips. Tie in knots. Bake at 400° for 15 minutes. To bake in gem pans roll out like you would cinnamon rolls, butter, roll up and slice. Pour topping over while warm.

TOPPING

2 T. orange juice

1 t. grated rind

1 cup powdered sugar

MRS. DAVE DILLON

Orange Syrup For Rolls

Boil for 5 or 6 minutes:

1/2 cup melted butter

1 cup orange juice

1 cup sugar

Grated rind of one orange

Add:

1/2 cup white Karo

Let cool thoroughly. Spread over rolled out basic sweet dough as you would for cinnamon rolls and also nicely cover the bottom of your baking pan instead of buttering it.

MRS. KARL GLASSON

Peerless Dumplings

1 egg lightly beaten. Add 6 T.
cold water

1 T. melted shortening

1/2 t. salt

3 t. baking powder

1 cup flour

Sift flour, baking powder and salt together, then stir all together until thick and smooth. Have the broth boiling and slightly thickened. Drop batter by spoonful. Cook 10 minutes. Need not cover the kettle.

MRS. PEARL THOMSON

Strussel

TOPPING

Mix:

1/2 cup brown sugar

3 t. baking powder

1 t. cinnamon

2 T. melted butter

1/2 cup chopped nuts

BATTER

Sift:

1 1/2 cups flour

3 T. baking powder

1/4 t. salt

3/4 cup sugar

1/4 cup shortening

Mix:

1 egg

1/2 cup milk

1 t. vanilla

Blend in, as for pie crust:

Stir until just mixed. Spread 1/2 of the batter in pan, then 1/2 of the topping, rest of batter and rest of topping. Bake at 370° for 30 to 35 minutes.

MRS. DON GRAHAM

Rolls

1 pint scalded milk
2 T. melted butter
½ t. salt

1 yeast cake
1½ quarts flour

Scald milk, let cool. Soak yeast cake in half glass of warm water, add to milk. Put butter into milk after removing from fire.

Use one quart of flour to make a well. Pour in liquid and make a sponge by scraping some of the flour into the liquid. Cover and let stand an hour. Then add salt, mix rest of flour into sponge. Let rise to double in size. Bake at 400° for 12 to 15 minutes.

MRS. HAZEL PATTERSON

Refrigerator Rolls

1 cake dry or compressed yeast
½ cup warm water
½ t. sugar
½ cup Crisco
½ cup sugar

1 egg
1½ t. salt
2 cups warm water
8 cups flour

Dissolve yeast in ½ cup of warm water and ½ t. sugar for 45 minutes. Blend Crisco well with the sugar, add the beaten egg, salt, warm water, and dissolved yeast. Then add enough flour to make a stiff dough. Knead until elastic to the touch. Put the dough in a warm place to double its bulk. Then knead it down again, shape, and let rise again. Bake in a hot oven (400°).

This dough may be kept in refrigerator to be used at some later time. When it is used it should always be kneaded down, rolled out, and cut, placed in pan, and allowed to rise again until double in bulk.

When dry yeast is used, this bread should be mixed the night before the bread or rolls are baked. When compressed or granulated yeast is used, the dough may be mixed the same morning.

MRS. E. J. WILLBRANDT

Whole Wheat Ice Box Rolls

Mix:
1 cup shortening
2 cups whole wheat flour
1½ t. salt
1 cup sugar
Add and cool to lukewarm:
Add:

2 eggs, beaten
1 cup boiling water
2 cakes yeast, soaked in 1 cup lukewarm water
1 cup warm milk
Pinch of ginger (¼ t.)
6½ cups white flour

Preheat oven to 350° and bake 25 minutes. These may be kept in refrigerator and just take out enough for your purpose at one time. As soon as mixed, cover with a damp cloth and put right in refrigerator. These are sweet and make delicious pecan rolls.

MRS. KARL GLASSON

Spiced Apple Muffins

2 cups pastry flour (sifted before measuring)	½ t. cinnamon
½ cup sugar	1 egg, beaten
4 t. baking powder	1 cup milk
½ t. salt	4 T. melted butter
	1 cup finely chopped raw apple

Sift together flour, sugar, baking powder, salt and cinnamon. Combine milk, beaten egg and butter and add to dry ingredients. Mix thoroughly and fold in chopped apple. Drop in well greased muffin tins. Sprinkle on top of each muffin a mixture of 2 T. sugar and ½ t. cinnamon. Makes 18 muffins. Bake 15 to 25 minutes in a 425° oven.

MRS. M. S. MILLER

Rolls

1 pkg. or 1 cake compressed or dry yeast	¼ cup shortening
¼ cup warm water	3½ cups sifted flour
¼ cup scalded milk	3 eggs, beaten
¼ cup sugar	¾ cups uncooked rolled oats

Soften yeast in warm water. Pour milk over sugar, salt, shortening, cool to lukewarm. Stir in 1 cup flour and eggs. Add yeast and rolled oats. Stir in enough flour to make soft dough. Turn out on floured board and knead. Place in greased bowl. Cover and let rise until double in size. Punch down. Form into any shape rolls preferred. Cover and let rise. Bake at 400° 12 minutes.

NO NAME

Waffles

1 1/3 cups flour	2 eggs
½ t. salt	¼ cup melted butter or butter substitute
2 t. baking powder	1 cup sweet milk
1 t. sugar	

Sift flour, measure, and sift with salt and baking powder. Beat egg yolks until light and foamy. Add sugar and shortening. Mix well. Add milk alternately with sifted dry ingredients to egg mixture. Fold in stiffly beaten egg whites. Bake in hot waffle iron. 6 servings.

DOROTHY PHIPPS

Waffled French Toast

(Makes 10 Slices)

2 eggs	2 T. salad oil
1 cup milk	10 slices bread
¼ t. salt	

Beat eggs slightly, add milk, salt and oil. Dip bread slices into mixture and bake in waffle iron.

BEVERLY JARRATT

Sweet Roll

2/3 cup milk, scald and cool	2/3 cup warm water
1/2 cup sugar	3 cups sifted flour
1 1/4 t. salt	2 yeast cakes in 1/4 cup warm water, 2 T. sugar
6 T. shortening	
3 beaten eggs	

Beat well, add more flour if needed. This dough makes cinnamon rolls, clover leaf rolls, twists or hamberger buns. Bake 20 minutes in 350° oven.

O. B.

Quick No-Knead Sweet Rolls

1 cup scalded milk	1 pkg. dry yeast
1/4 cup shortening	1/4 cup lukewarm water
1/4 cup sugar	1 egg, beaten
1 t. salt	3 1/2 cups flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast softened in lukewarm water. Gradually stir in flour to form soft dough, beat vigorously, no kneading necessary. Cover and let rise in warm place (82°) until double in bulk, about 2 hours. Punch down and shape as desired. Brush lightly with melted fat. Let rise until double in bulk. Bake at 400° for 20 minutes.

MRS. L. E. DOUPE

Perfect Baking Powder Biscuits

Sift 3 times:	Add:
2 cups flour	1/2 t. cream tartar
1/2 t. salt	2 t. sugar
4 t. baking powder	

Cut in 1/2 cup shortening to look like coarse corn meal. Measure 2/3 cup milk. Make a well in dry ingredients, add almost all the milk. Stir just until dough follows fork around bowl. Now add rest of milk if necessary. Turn dough onto floured board. Knead gently for fine texture. Fold it over 8-10 times. Then roll and cut. Bake 450° to 475° for 10 to 12 minutes.

MRS. LEE E. DOUPE

Cheese Puffs

1 cup flour	1/2 cup butter
1/2 cup grated Parmesan cheese	1/2 t. salt

Mix together and chill until you can form balls about the diameter of a quarter.

Bake on cooky sheet in 400° oven for about 15 minutes or until golden brown. These are good served with salads or for tea.

MRS. W. K. HERRICK

Baking Powder Biscuit

2 cups flour	3 T. fat
3 t. baking powder	2/3 cup milk
1/2 t. salt	

Mix and sift dry ingredients. Cut fat into mixture as in pie crust. Add milk gradually to make soft dough. Toss on floured board, knead gently and roll and cut. Bake 12 to 15 minutes at 450°.

MRS. ALICE VOLKERT

Date Nut Bread

1 cup dates	½ t. baking powder
1 t. soda	2½ cups flour
1 cup boiling water	1 t. vanilla
1 egg, well beaten	¼ t. salt
1 cup sugar	1 cup nuts

Cut up dates, pour boiling water and soda over dates and let cool. Beat egg, add sugar and mix with date and water mixture. Sift dry ingredients, add vanilla and nuts. Bake 1 hour at 350° in loaf pan or bake in tin cans. Fill can ½ full.

MRS. HARRY HULL

Date Nut Bread

1 cup sugar	1½ cups flour
¼ cup butter	1 cup chopped dates
1 egg	¼ cup nuts, chopped

Pour 1 cup boiling water over dates and 1 t. soda. Stir. When cool add rest of ingredients. Bake in loaf pan 40 minutes in 350° oven.

OLIVE BIRCH

Banana Bread

1¾ cups flour	1/3 cup Crisco
¾ t. soda	2/3 cup sugar
1¼ t. cream of tarter	2 eggs, beaten
½ t. salt	1 cup mashed bananas

Combine flour, soda, cream of tarter and salt. Then sift three times. Cream shortening, and sugar. Add eggs and beat well. Add flour alternately with mashed bananas. Bake for 1 hour at 350°. May add ½ cup chopped walnut meats.

MRS. DAVID L. SAYRE

Hawaiian Nut Bread

1/3 cup sugar	¼ t. salt
1/3 cup shortening, melted	1 cup chopped nuts
2 beaten eggs	¼ cup maraschino cherries, finely chopped
2 cups sifted flour	1 cup crushed pineapple
3 t. baking powder	

Mix all ingredients together and bake 1 hour in 350° oven in loaf pan.

MRS. OLIVE BIRCH

Grape-Nut Bread

2 cups buttermilk or sour milk	2 eggs
1 cup Grape-Nuts	1½ t. salt
1 t. soda	1½ cups sugar
2 t. baking powder	4 cups flour

Pour buttermilk over Grape-Nuts and let stand 15 minutes. Add soda, baking powder, sugar, eggs and salt to above and beat well. Add flour and mix. Pour into pans. Makes 2 loaves. Bake 1 hour at 350°.

M. BARICKMAN

Apricot Filled Coffee Bread

1¼ cups chopped, cooked,
apricots
½ cup sugar
1 T. lemon juice
1 T. butter

1 egg yolk, beaten
2 T. milk
2 T. butter
2 T. sugar
1/3 cup sifted flour

1 recipe of Danish pastry dough

Combine 1st four ingredients and bring to boil over medium heat. Cook, stirring constantly, until mixture is thick enough to spread. Remove from heat and let cool. Roll Danish pastry dough into rectangle 16x8". Spread filling down center third of oblong. Cut 15 slits in dough along each side of filling, making strips about 1" wide. Fold strips at an angle across filling alternating from side to side, resembling a braid. Let rise double in bulk. Then brush with egg yolk mixed with 2 T. milk. Sprinkle with crumb mixture of last 3 ingredients. Bake at 350° of 30 to 35 minutes. Frost with powdered sugar.

M. BARICKMAN

Danish Pastry

2 pkgs. active dry yeast
¼ cup warm water
¼ cup sugar
¼ cup butter

1 t. salt
1 cup scalded milk
1 egg, well beaten
3½ cups sifted flour

Soften yeast in warm water for 5 minutes, without stirring. Combine sugar, butter, salt, in scalded milk in large bowl, cool to lukewarm. Stir in beaten egg and dissolved yeast. Blend 1¼ cups flour, beat well and stir in 1 cup flour. Add sufficient flour to knead, keeping dough as soft as possible. Place in greased bowl, turning dough to grease top. Let rise in warm place until double in bulk, 30 to 45 minutes. Punch down and let dough rest 10 minutes. On lightly floured surface, shape into coffee cake, clover leaf rolls, bow knots or crescents. Place on greased baking pans and brush tops with melted butter. Sprinkle with poppy or caraway seeds if desired. Let rise about 30 minutes or until double in bulk. Bake in moderate oven, 375°, 15 minutes or until brown. Serve with melted butter. Makes 2 dozen.

M. BARICKMAN

Coffee Cake

2 cups brown sugar
2 cups flour

½ cup shortening

Mix well and take out ¾ cup to the balance of the above, add:

1 egg
1 cup sour milk

1 T. soda
Pinch of salt

Bake in hot oven 20 minutes. Sprinkle the ¾ cup taken out and sprinkle on top, adding a little cinnamon.

FLORENCE JOHNS

Cinnamon Coffee Cake

2 cups brown sugar

½ cup cold butter

2 cups sifted flour

Blend together like coarse meal. Save ¾ cup crumbs of mixture.

1/3 cup more flour

1 t. cinnamon

1 egg

½ t. salt

1 cup buttermilk with 1 t. soda

Stir until mixed. Pour in cake pan. Sprinkle ¾ cup crumbs and ½ cup nuts over top.

M. BARICKMAN

Date Nut Bread

2¾ cups sifted flour

1-6 oz. pkg. (1 cup) pitted dates

4 t. baking powder

(cut up)

1 t. salt

1 egg, beaten

¾ cup brown sugar

1½ cups milk

½ cup chopped English walnuts

3 T. melted shortening

Sift dry ingredients together, add brown sugar and salt. Add nuts and dates. Combine egg with milk and stir into dry ingredients. Pour into greased 9x5x3" loaf pan, let stand about 20 minutes at room temperature before baking. Bake in moderate oven, 350° for about 60 minutes.

MRS. BROOK THOMSON

Swedish Coffee Rolls (Christmas Special)

1 cake compressed yeast, place
into ¼ cup lukewarm water

1 cup butter

2 egg yolks, beaten

2 cups cream

1 t. salt

½ cup sugar

3 cups flour, or more if needed

Dilute yeast in warm water, mix with warmed cream. Stir in flour alternately with melted butter, sugar, eggs and salt, let rise until double in bulk, knead, add flour if needed. Shape and dip in sugar and spice. Let rise 1 hour or until double in size. Bake in 350° oven about 15 minutes. Makes 4 dozen rolls.

AGNES J. McCOY

Butter Horns

3 cups flour

2 t. sugar

2 T. sugar

1 cake Fleischman's yeast

1 t. salt

1 cup sweet cream

½ cup butter

3 egg yolks

¼ cup milk

Sift first three ingredients. Work butter in until it is mealy. Scald ¼ cup milk and add 2 t. sugar. Crumble yeast into this mixture and add cream and beaten egg yolks. Pour this over the dry ingredients and stir well. Put in greased bowl and cover and store in refrigerator over night. To make out, divide into three portions. Roll each portion out as for pie crust. Cut each portion into 12 pie shaped pieces. Start at the wide end and roll to the point. Let rise in a warm place for 3 hours. Bake for 20 to 25 minutes at 350°. Brush with thin powdered sugar icing while hot. Makes 3 dozen small butterhorns.

(MRS. C. L.) BARBARA SEAMAN

Filled Coffee Cake

1½ cups flour	¾ cup sugar
3 t. baking powder	1 egg
¼ t. salt	¼ cup milk
¼ cup shortening	1 t. vanilla

Sift dry ingredients together and cut in shortening. Beat egg, milk and vanilla and add to dry ingredients. Spoon ½ of the batter in pan, sprinkle with ½ of the filling, add remaining batter, then rest of the filling. Bake 25 to 30 minutes at 350°.

FILLING

½ cup brown sugar	½ cup chopped nuts
2 T. flour	2 T. melted butter
2 t. cinnamon	

LOIS DEWAR

Cheese Roll

½ lb. to ¾ lb. Mountain cheese or cheddar cheese (grated)	1 T. chopped pickle (sweet)
1 or 2 T. minced onion	1 or 2 hard boiled eggs (chopped)
3 T. finely chopped green pepper	½ cup saltines, crushed fine
3 T. chopped, stuffed olives	¼ cup mayonnaise (Kraft)
	½ t. salt

Make in roll. Put in waxed paper and refrigerate.

MANGOLD

POP OVERS

Thoroughly beat 3 eggs. Add 1 cup milk and 2 T. melted butter. Beat in 1 cup sifted flour—resifted with ½ t. salt and 1 t. sugar. Grease deep glass baking cups. Pour batter about 2/3 full for tall pop overs, bake in preheated oven 400° (moderately hot) 50 minutes to one hour, depending on the size. They should be high, crusty and well browned when baked. Serve pop overs with butter, jam or honey for breakfast or tea, or the split pop over can be used as cases for creamed foods. Makes 6 or 7 pop overs. For cheese pop overs, place 1 T. grated cheese in bottom of cup.

MRS. L. P. CLARK

White Bread

1 pkg. dry yeast	4 T. sugar
½ cup lukewarm water	4 T. shortening
3½ cups more of lukewarm milk or part water	3 scant qts. sifted flour (about)

Pour yeast into the ½ cup water. Add ½ t. sugar, stir and let stand about 5 minutes. Meanwhile prepare 3½ cups for liquid (scald milk if used). In this dissolve remaining sugar and salt. Then measure into bread bowl 3 scant quarts of flour. Add softened yeast to rest of liquid and blend with flour. Add shortening softened. Mix and knead into medium firm dough, adding more flour or liquid as necessary. Round dough into a ball and place in large greased bowl. Cover well, let rise in a warm place until double in bulk. Fold or knead down lightly and let rise again about 3 or 4 times as much as first time. Fold down again and divide into portions for loaves. Round these balls and cover with a pan and let rest 2 minutes. Then shape into loaves. When raised bake in oven 350° for 45 minutes.

MRS. J. H. WARE

Ice Box Rolls (6 doz.)

1½ cakes of Fleischman's yeast (cake or dry)	2 eggs
1 cup tepid water	½ cup shortening
1 cup potato water	¾ cup sugar
1 cup mashed potatoes	3 T. salt
	10 cups Gold Medal flour

Dissolve yeast in tepid water, boil potatoes and save potato water. Mash potatoes. Cream shortening and sugar, add eggs and beat well. Add salt and mashed potatoes, beat well. Add part of water and then some flour. Add yeast and beat well. Add rest of liquid and part of flour, beat until quite thick. Place on pastry cloth that is floured well and knead rest of the flour into dough. Place in greased pan with cover and place in refrigerator over night. Next day make into Parkerhouse rolls. Will keep for a week in refrigerator. Make into rolls and let rise 4 hours. Bake 350° for 25 to 30 minutes.

MRS. AL POPMA

Ellen Holden's Rye Bread

2 cakes of Fleischman's yeast	½ cup brown sugar
1 cup tepid water	2 T. salt
Rye flour	2/3 cup lard or shortening
1 qt. water	White flour
¼ cup dark molasses (Br. Rabbit)	

Dissolve yeast in tepid water. Place in bowl, 1 quart boiling water, molasses, salt, sugar and shortening. When lukewarm add enough rye flour to make medium stiff dough. Beat until smooth. Add yeast and beat well. Let rise in warm place for 1 hour or double in bulk. Mix with white flour to make quite a stiff dough. Knead 20 minutes. Let rise until double its size (about 1½ hours). Place in greased loaf pans and let rise one hour or more (until double in bulk). Bake in quite hot oven for 15 minutes. Reduce heat to hot and bake for at least 45 minutes. Let remain in oven for 5 minutes after turning off gas. Makes 5 loaves of bread baked in single tins. If necessary to bake more than one loaf at a time bake 10 minutes longer. Let cool uncovered with circulation all around.

MRS. AL POPMA

Home Made Bread

1 cup milk, scalded	4 T. sugar
2 T. butter	2 t. salt
2 T. lard	1 cup water

Cool until lukewarm. Add 1 pkg. Red Star or Fleischman's dry yeast, dissolved in ¼ cup warm water with 1 t. brown sugar. Stir well. Sift 6½ cups flour. Add 3 cups flour to liquid mixture, beat 1 minute. Add remaining flour and knead well until smooth. Place in bowl and brush lightly with grease, cover and let rise until double in bulk (about 1½ hours). Knead to original bulk and let rise again until double in bulk (about one hour). Shape dough into 2 loaves (or three small ones), place in greased pan, fill ½ full and let rise until double in bulk. Bake in hot oven 425° for 10 minutes. Reduce heat to 350° and bake 35 to 40 minutes or until bread shrinks from pans. Remove from pans at once. Use 4 cups white and 2 cups whole wheat flour for whole wheat bread.

MRS. CHARLES SWINDLE

Dumplings

2 T. butter
½ t. salt
1 T. sugar
¾ cup flour

¾ cup milk
2 eggs, well beaten
1 egg

Combine sugar, salt and flour, add milk and eggs slowly. Melt butter in skillet, pour in mixture and cook as scrambled eggs. Put in bowl and store in refrigerator for 2 hours. Beat the other egg, combine with chilled mixture. Drop by teaspoon into broth. Cook covered for 15 minutes.

MARY D. RAPSON

Date Muffins

2 T. sugar
2 T. shortening
1 cup milk
2 cups flour

2 eggs,
Salt
2 t. baking powder
1 cup dates, cut fine

EMMA JENKINS

CAKES

Angel Food Cake

1½ cups sugar
1 cup Cake Flour
1½ cups egg whites

1¼ t. cream of tartar
1 t. vanilla

Sift flour 5 times—sift sugar four times.
Do not sift together.
Bake ½ hour at 375°.

HAZEL PATTERSON

Never Fail Angel Food Cake

1-2/3 cup egg whites
1 cup plus 2 T. sifted cake flour
¾ cup sifted granulated sugar
½ t. salt

1½ t. cream of tartar
1 cup sifted granulated sugar
1 t. vanilla

Start oven at 375°. Sift flour with ¾ cup sugar. Beat egg whites and salt at high speed until foamy, add cream of tartar. Beat until whites are stiff and stand in peaks (about 2½ minutes). Fold in 1 cup sugar; add vanilla. Fold in flour and sugar mixture, fold until well blended, (about 1½ minutes). Bake in 4x10 tube pan. Bake 35 min. at 375°. Immediately invert pan, leave until cold.

MRS. L. E. DOUPE

Apple Sauce Cake

3 cups apple sauce
1 cup Crisco
2 cups sugar
(Cook and let stand overnight)
4½ cups flour
4 t. soda
1 t. nutmeg
2½ t. cinnamon

½ t. cloves
Salt
1 lb. dates
1 lb. raisins
½ cup nut meats
¼ cup candied citron
¼ cup candied cherries
¼ cup candied pineapple

Put fruit, nuts and spices into flour. Add liquid. Mix well. Bake in coffee cans or loaves. Bake at 300° for 2 hours. (Makes 4 coffee cans and 2 small loaves.)

MRS. D. J. SPOOR

Banana Cake

½ cup shortening	½ t. salt
1½ cups sugar	½ t. soda
1 t. vanilla	4 T. sour milk
2 eggs	1 cup banana pulp
2 cups cake flour	

First, prepare ingredients, mash bananas and sour the milk with a little vinegar.

Cream shortening and sugar thoroughly. Add vanilla and eggs and beat until fluffy. Add flour, sifted with salt and soda alternately with banana pulp and sour milk. Do not beat very much after adding flour.

Bake in 2 layer pans approximately 45 minutes at 350°. Too long baking time will make this cake dry. Cover bottom layer with sliced bananas and frost with seven minute white frosting.

PAT DUBES

Black Walnut Cake

1½ cups sugar	1 cup water
½ cup butter	2/3 cup black walnuts
2 cups flour	Vanilla
2 t. baking powder	3 beaten egg whites
½ t. salt	

Cream sugar and butter. Add salt and vanilla. Add water and flour and baking powder. Add beaten egg whites last.

MRS. E. E. BECK

Buttermilk Supper Cake

2 cups flour	Add next: 2 cups brown sugar
½ cup shortening	
(Mix together until mealy)	

Dissolve 1 t. soda in 1 cup buttermilk. Add ½ milk to flour mixture and mix well. Add 1 egg and the rest of the milk, 1 t. vanilla and ¼ t. salt. Put in pan. Mix ½ cup chopped nuts, 2 T. white sugar, ½ t. cinnamon. Sprinkle on top of cake and bake 30 min. at 350°.

MRS. E. E. BECK

Chocolate Cake

Mix: 1½ cups sugar	Add and mix:
2 cups flour	2 eggs
½ cup cocoa	2 cups sour cream
2 t. soda	Vanilla
Pinch of salt	Nuts

Grease and flour a 9"x13" pan.
Bake at 375° for 30 minutes.

MRS. BOB CORRINGTON

Chocolate Cake

Bring first four ingredients to a rounding boil and add last:

½ cup sugar	2 eggs
1/3 cup cocoa	1 cup sour cream
½ cup boiling water	1 t. soda
1 t. vanilla	½ t. salt
1 cup sugar	2 cups cake flour
½ cup butter	

Cream shortening and sugar; add eggs and beat well. Add sifted dry ingredients alternately with sour cream. Add cooked chocolate mixture last. Bake in 9x13 inch pan in moderate oven for 350° for 25 minutes.

BIRDLYN PETERSON

Chocolate Cake

1¼ cups sugar	Salt
2¼ cups cake flour	1½ t. soda

(Sift these ingredients together several times)

Then add: 1½ cups milk—sweet or sour (sour preferred)

1 t. vanilla

Then add: 1½ squares of chocolate

½ cup butter which have been melted together

Bake at 325° for 35 minutes. No eggs.

FROSTING FOR CHOCOLATE CAKE

1½ squares unsweetened chocolate	2 T. butter
Vanilla	2 T. cream

Stir over hot water—add powdered sugar till thick. Thin with little hot coffee if too thick.

MRS. RICHARD KELLY

Chocolate Cake

1 cup sugar	1 cup sour whipping cream
1½ cups sifted all purpose flour	2 eggs
1 t. soda	2 squares chocolate
½ t. salt	½ cup boiling water

Sift sugar, salt, soda and flour together. Pour boiling water over chocolate and cool. Whip cream until fairly thick (but not separated.) Add cooled chocolate, eggs well beaten, vanilla and flour mixture to whipped cream. Pour into 2 greased cake pans. Bake at 350° for 20 minutes. If baked in loaf, about 40 minutes.

MRS. G. E. BRYANT

Chocolate Cake

½ cup butter	1 t. vanilla
1 cup sugar	¾ cup sour milk
2 eggs	1¼ cups cake flour
1 square chocolate (melted)	1 t. soda

Sift flour, measure, add soda and sift three times. Cream butter and sugar. Add eggs unbeaten, one at a time, beating well after each addition. Add melted chocolate. Add vanilla to milk and mix at low speed, alternating with flour, about ¼ of each at a time. Bake in greased 9" pan at 350° about 50 minutes. If you do not have sour milk add 2 t. vinegar to sweet milk.

HELEN AWE

Chocolate Cake (Large)

2 cups sugar	2 cups flour
¾ cup lard	¾ cup sifted cocoa
Cream together—add:	1 cup boiling water
2 eggs beaten light	1 t. vanilla
1 cup sour milk	Nuts if desired.
2 t. soda	Mix in order given.
½ t. salt	

MRS. JULIUS BARICKMAN

Chocolate Chip Cake

Sift together:	Add to:
2 cups plus 2 T. sifted flour	½ cup shortening
1½ cups sugar	1 cup milk
4 t. baking powder	1 t. vanilla
1 t. salt	

Beat for 2 minutes in mixer on medium speed. Add ½ to 2/3 cup (about 4 large eggs) egg whites. Beat 2 more minutes. Fold in carefully ½ cup chocolate chips cut in small pieces. Bake 30-35 minutes in 350° oven.

BETTY FRENCH

Ice Water Chocolate Cake

Cream:	1½ cups ice cold water
2¼ cups sugar	3 cups cake flour sifted
¾ cup butter	1½ t. soda
Then add:	1½ t. vanilla
3 squares chocolate melted	¾ t. salt
3 eggs, one at a time and beat well	

Add flour and soda alternately with water. Bake at 350°.

MRS. L. A. WALLACE

Chocolate Date Cake

Mix together:

1½ cups dates cup up fine

1½ t. soda

1½ cups hot water

Let stand until cool.

Cream together:

1½ cups white sugar

¾ cup butter

(Makes a large moist cake)

1½ T. cocoa

2¼ cups cake flour

Alternate water off dates with flour

2 eggs beaten

1 t. vanilla

Salt

Nut meats

MRS. J. LAUER

Chocolate Nut Brickle Cake

2 cups cake flour

1½ cups sugar

½ cup shortening

3 eggs

½ t. almond extract

½ t. vanilla

1 cup milk

1 square baking chocolate
(grated medium)

½ cup chopped nuts

3 t. baking powder

¼ t. salt

Cream sugar and shortening well. Add egg yolks, salt and flavoring and beat well. Sift flour and baking powder together. Add alternately with milk. Add grated chocolate and nuts. Beat egg whites stiff and fold into batter. Pour into greased pan and bake at 375° for 40 minutes.

BETTY FRENCH

Moist Chocolate Cake

Cream:

½ cup butter or Crisco

1½ cups sugar

Add:

2 well beaten eggs with 1 t.
vanilla

1 cup sour milk

Bake at 350° about 45 or 50 minutes in large pan.

2 cups all purpose flour

½ t. salt

½ cup cocoa dissolved in 2/3
cup hot water

Cool slightly and add 1 rounded
t. soda

MRS. BOYD S. SINKEY

Mother's Chocolate Cake

Boil until thick then cool:

½ cake or 4 oz. Baker's chocolate

¾ cup milk

Cream together:

2 cups sugar

½ cup butter

Add:

3 eggs

2 cups flour (sifted)

1 t. soda

¾ cup milk

1 t. vanilla

Bake in moderate oven until it starts to pull away from sides of pan. Better if it falls a bit. Can be used for three 9" layers or large sheet. Best with fudge frosting.

HELEN DELAPLANE

Sour Cream Chocolate Cake

½ cup cocoa	1 cup heavy sour cream
¾ cup boiling water	1 t. soda
1¾ cups sugar	2¼ cups flour
2 eggs	1 t. baking powder
1 t. vanilla	¼ t. salt

Put cocoa in mixing bowl and pour boiling water over it; stir until smooth; add sugar and stir; add eggs and beat. Dissolve soda in cream and add. Sift flour, baking powder and salt together and add. Add vanilla and beat hard. Bake in moderate oven. Makes large cake.

MRS. THELMA LINGLE

Sour Cream Chocolate Cake

3 beaten egg yolks	1 t. vanilla
1 cup sour cream	1¾ cup cake flour
1½ cups sugar	½ t. salt
2-1 oz. squares unsweetened chocolate	1 t. soda
¼ cup hot water	3 stiffly beaten egg whites

Beat egg yolks with cream. Gradually add sugar and beat until thick. Melt chocolate in hot water over low heat. Cool. Add first mixture with vanilla. Add sifted dry ingredients and fold in egg whites. Bake in waxed paper lined 9x13" pan at 350° for 40 to 50 minutes.

MRS. E. E. SWANSON

Cocoa Fudge Cake

(All measurements level)

1¾ cups flour	1 t. salt
1 t. soda	Mix all together and add:
6 T. cocoa	½ cup high grade shortening
1-1/3 cups sugar	1 cup buttermilk
	1 t. vanilla

Beat all two minutes. Add 2 whole eggs and beat 2 minutes more. Bake in two layers 30 to 35 minutes at 350°.

MRS. JOHN NITZ

Never Fail Cup Cakes

Into a bowl, mix in order given, but do not stir until all ingredients are added. Beat well, bake in moderate oven using paper baking cups. Makes 12 large or 17 small cakes.

1 egg	½ cup sour milk
½ cup shortening	1 t. soda
1½ cups flour	1 t. vanilla
½ cup cocoa	1 cup white sugar
½ cup boiling water	

ALMEDA BERRY

Date Cake

1 cup or ½ lb dates cut up
1 cup boiling water

1 t. soda
3 T. butter

Pour water over dates and add soda and butter. Beat and cool until lukewarm.

1 egg beaten
1 cup sugar
1½ cups flour

1 t. baking powder
1 t. vanilla
½ t. salt

Mix like cake and add date mixture. Bake in moderate oven.

TOPPING

1 cup dates cut up
1 cup water

½ cup nuts added last

Cook until thick and spread on cake while warm.

BETTY FRENCH

Date Cake

1 lb. dates cut fine
1 level t. soda

1 cup boiling water

Pour the hot water and soda over dates and let stand while mixing cake.

1 egg
1 rounded t. butter
1½ cups flour

1 cup sugar
1 cup nut meats
1 t. baking powder

Add the date mixture and flour alternately. Bake in a cake pan at 350° until done, about half an hour or more.

TOPPING FOR DATE CAKE

1/3 cup dates cut fine
½ cup nut meats

½ cup sugar
2/3 cup boiling water

Cook until thick stirring often. Spread on cake as it comes out of oven. A few pieces of maraschino cherries can be added just before spreading it on the cake which will give it color. Whipped cream can be used on top if desired.

MABLE PARKER

Devil's Food Cake

Cream: 1½ cups sugar
¾ cup butter
2 whole eggs (beat hard)
1 cup cold coffee or tea if you
want a red cake

2 squares chocolate melted
2 cups sifted flour
1 t. vanilla
1 t. soda dissolved in a little
warm water added last.

MRS. L. E. GARLOCK

"Real Red" Devil's Food Cake

Mix until smooth in mixing bowl to be used for mixing the cake:

1 t. red coloring
4 T. cocoa
2 T. hot coffee
½ cup shortening
1½ cups sugar
1 egg
Beat 2 minutes.

Sift: 2 cups flour
¼ t. salt
1 t. soda
Add: 1 cup sour milk
1 t. vanilla
Beat 2 minutes more.

Bake at 375° for about 40 minutes. Test for doneness.

MILDRED GRAHAM

Sweet Milk Devil's Food Cake

- | | |
|-------------------------------------|------------------------------|
| 2¼ cups sifted Swansdown cake flour | packed) |
| 1 t. soda | 2 eggs well beaten |
| ½ cup butter | 2 squares chocolate (melted) |
| 1¼ cups brown sugar (firmly | 1 cup sweet milk |
| | 1 t. vanilla |

Method: Sift flour, measure—add soda sifted with flour. Cream butter and sugar. Add beaten eggs and vanilla. Add flour and milk alternately; small amount at a time. Beat slowly. Add chocolate last. Bake 350° for 25 minutes. (This cake freezes well.)

COCOA FROSTING

- | | |
|-----------------------|---------------|
| 1½ T. butter | Pinch of salt |
| ⅓ cup cocoa | ¼ cup milk |
| ¼ cups powdered sugar | ½ t. vanilla |

Method: Melt butter, milk and powdered sugar in sauce pan and bring to boil. Beat until creamy and spread on cake. This also freezes well.

MRS. AL POPMA

English Tea Cake

- | | |
|----------------------------------|---------------|
| 1 cup sugar | 2 cups flour |
| ½ cup melted butter | 1 t. soda |
| 1 t. each of cloves and cinnamon | 1 cup raisins |
| ½ t. nutmeg | ¼ t. salt |
| 1 cup sour milk | |

Mix sugar and spices. Add butter and cream well. Put soda in milk. Add flour and floured raisins. Bake 45 minutes in a 350° oven.

MRS. J. H. WARE

Fruit Cake

- | | |
|-------------------------------|---------------------|
| 1 lb. pitted dates left whole | 1½ cups sugar |
| 1 cup candied cherries | 1½ cups flour |
| 1 lb. walnuts (whole) | 1½ t. baking powder |
| 1 lb. Brazil nuts (whole) | ½ t. salt |
| 4 large eggs | 1 t. cinnamon |

Put fruit and nuts in mixing bowl. Sprinkle over sugar, salt, flour, baking powder and cinnamon which have been sifted together. Pour over well beaten eggs. Mix well. Bake at 300° in small bread pans.

RUTH BUSHLOW

A Boiled Fruit Cake

- | | |
|----------------------|-----------------------|
| 2 cups sugar | 2 t. cloves |
| 2 cups water | 2 t. cinnamon |
| 2 cups raisins | 1 t. nutmeg |
| 1 cup lard or butter | 1 t. salt |
| | 3 cups flour (sifted) |

Put this in a stew pan and boil slowly for about 10 minutes or more and let cool. Then add:

- | | |
|--------------------|--|
| 2 t. soda | |
| 1 t. baking powder | |

Bake in slow oven in a loaf pan.

MARTHA TOWNSEND

Old Time Fruit Cake

1 cup shortening
 1¼ cups sugar
 5 eggs
 2¼ cups flour
 1 t. salt
 ½ t. cinnamon
 ½ t. allspice

½ t. nutmeg
 1 t. soda
 1 lb. raisins (seedless)
 1 lb. dried currants
 1 cup cut dried apricots
 2/3 cup coarsely cut nuts

(Mix ¼ cup of the flour and 1 t. baking powder with fruit and nuts.) First cream shortening and sugar. Add beaten eggs. Sift flour, salt, spices and soda together. Add to first mixture. Add the fruit and nuts that have been mixed with ¼ cup flour and 1 t. baking powder with ¼ cup pineapple juice to the mixture. Bake in small tins that have been greased and paper lined, 2 hours in medium oven or steam 2 hours.

MRS. C. W. IHLE

White Fruit Cake

1 cup butter
 2 cups sugar
 1 t. vanilla
 ½ cup orange juice
 1 t. lemon extract
 2 cups flour
 1 t. baking powder
 ½ t. salt
 8 beaten eggs

1 t. mace
 1 cup chopped white raisins
 1 cup chopped dates
 ½ cup chopped candied pineapple
 ½ cup chopped candied orange
 1 cup chopped almonds
 ½ cup chopped pecans or filberts

Cream butter and sugar until soft. Add rest of ingredients and pour into large sized loaf or round pan lined with waxed paper. Bake two hours in moderate oven 325°. Makes a large cake.

MILDRED MONTGOMERY

Fruit Cocktail Cake

1 cup sugar
 1¼ cups flour

Pinch of salt
 1 t. soda

Mix dry ingredients well and add to:

1 egg slightly beaten and fill remainder of cup with the juice from the can of cocktail

2 cups fruit cocktail
 1 t. vanilla

TOPPING

½ cup brown sugar

½ cup nut meats

Serve with orange sauce or whipped cream.

ORANGE SAUCE

1 cup sugar
 1 egg beaten

½ cup lemon juice
 ½ cup butter

Juice and rind of 1 orange
 Cook until thickened.

MRS. JOHN DOUPE

Fruit Cocktail Cake

1 cup sifted flour	1 t. soda
½ cup sugar	1 t. salt
Mix together and add:	
1 large (2½ size) can DRAINED fruit cocktail	1 t. vanilla
	3 T. juice
Put in greased 8x8" pan.	
Mix ½ cup brown sugar	½ cup nut meats
Sprinkle over top and bake at 350°. Serves 9.	

MRS. W. F. BRUNK

Fudge Cake

¼ cup butter	1 egg
2 full squares chocolate	1 cup flour
¼ cup hot water	½ cup thin sour cream
1 cup sugar	¾ t. soda
¼ t. salt	

Bake 15 to 18 minutes in 350° oven. Makes 2 layers.

ICING

3 T. butter	2 cups powdered sugar
4 T hot water	1 t. vanilla
2 heaping T. cocoa	Pinch of salt

Frost cake while hot.

AGNES J. McCOY

Jelly Roll

Beat together until like whipped cream:

1 cup sugar	Fold in:
4 eggs	1 cup flour sifted with 1 t. bak-
1 t. vanilla	ing powder and ¼ t. salt

Pour into jelly roll pan that has been lined with buttered paper. .do not use waxed paper. Bake 13 minutes at 400°. Turn out on cloth with powdered sugar sifted on it. (Can be used as cake for Washington Cream Pie. Bake in two 8" pans.)

MRS. LEW JOHNSON

Amelia's Lebkuchen

1 lb brown sugar	1 t. soda
4 T. honey	5 cups flour
4 eggs	½ t. cinnamon
½ cup butter	¼ t. cloves
½ lb. almonds blanched and ground	Candied orange peel cut—about ¾ cup
½ cup molasses	

Mix sugar, eggs, honey and butter very thoroughly. Add almonds, then add molasses mixed with soda. Add the flour with spices and orange peel. Let stand all night. In the morning roll about ½ inch thick and cut in squares. Bake 20 minutes at 325°. Ice.

ICING

Use plain powdered sugar icing.

$\frac{1}{2}$ cup melted butter

2 cups powdered sugar

Enough cream to be of the right consistency to spread. Flavor with anise oil. This is important as a few drops of anise oil flavors the cookies. This is an old German recipe and has been in our family over seventy five years.

RUTH BUSHLOW

No Stir Cake

1 egg

$\frac{1}{2}$ cup molasses

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup butter or oleo

1 cup cold coffee—put 1 level t. soda in coffee

1 cup raisins

Bake at 350°

1 cup black walnuts rolled in flour

2 cups flour—no more

1 t. vanilla

$\frac{1}{2}$ t. nutmeg or cloves

$\frac{1}{2}$ t. cinnamon

1 t. baking powder in flour

MRS. WM. J. RHEA

Poppy Seed Cake

Pour $\frac{3}{4}$ cup milk over $\frac{3}{4}$ cup poppy seed. Let stand 2 hours.

Cream: $1\frac{1}{2}$ cups sugar

Add milk and poppy seed alternately with:

2 cups flour

2 t. baking powder sifted together several times

Bake at 350° in 2 layers.

$\frac{1}{2}$ cup butter or shortening or both

Add vanilla and 4 beaten egg whites last

FILLING

1 cup milk

$\frac{3}{4}$ cup sugar

Cook until thick. Add nut meats and vanilla and butter the size of a walnut. Spread between layers and on top. Cover whole cake with a boiled frosting.

1 T. cornstarch

Yolks of 4 eggs

MRS. V. C. PIERCE

Pork Cake

1 cup ground fat pork

1 cup boiling water

1 cup brown sugar

$2\frac{3}{4}$ cups flour

$1\frac{1}{2}$ t. salt

$\frac{1}{2}$ t. soda

1 t. baking powder

Bake in greased pan 325° oven for $1\frac{1}{2}$ hours. Store like any fruit cake.

1 t. cinnamon

$\frac{3}{4}$ t. cloves

$\frac{3}{4}$ t. nutmeg

$\frac{1}{2}$ cup chopped nuts

$\frac{1}{2}$ cup chopped dates

1 cup raisins

MRS. J. H. WARE

Quickie Cake (Sour Cream)

$\frac{3}{4}$ cup flour

1 t. baking powder

$\frac{1}{2}$ cup sugar

$\frac{1}{8}$ t. soda

Mix well. Put 1 egg in a measuring cup and pour sour cream over it until the cup is $\frac{2}{3}$ full. Add $\frac{1}{2}$ t. of vanilla or any other flavoring you desire. Beat about 3 minutes, or until well blended. Bake at 350° for about 20 minutes. Yield: One 9" layer pan or 10 large or 12 small cup cakes. A good cake for Washington Cream Pie or jelly roll. Very good with berries and cream also.

MRS. C. L. SEAMAN

Boiled Raisin Cake

2 cups sugar

2 t. cinnamon

2 cups raisins

1 t. cloves

2 cups water

$\frac{1}{2}$ t. salt

1 cup lard

Boil the above ingredients for 1 minute. Cool and add:

4 cups flour

2 t. soda

Bake 1 hour at 350° .

PEG HALL

Saffron Cake (Our Christmas Cake)

Steep 1 t. saffron in $\frac{1}{2}$ cup boiling water for 1 hour

1 lb. raisins

2 eggs

4 cups flour

2 cakes yeast "Red Star"

1 cup sugar

1 cup scalded milk and cool

$\frac{1}{2}$ t. nutmeg

1 cup warm water

1 T. salt

4 T. shortening

Mix—let rise. Put in biscuits or loaves and bake 40 minutes in 350° oven.

OLIVE BIRCH

Sponge Cake

4 eggs

1 cup flour

1 cup sugar

Salt

3 T. cold water

$\frac{1}{8}$ t. cream of tartar

2 t. baking powder

Vanilla or lemon

Separate eggs—beat yolks and water. Add sugar slowly. Beat well.

Sift flour, baking powder and salt several times. Add to yolk mixture.

Fold in stiffly beaten whites. Add cream of tartar to whites while beating. Bake 35 minutes at 325° . Have eggs at room temperature.

FILLING FOR SPONGE CAKE

5 T flour

$\frac{1}{2}$ t. salt

$\frac{1}{2}$ cup sugar

Mix the above and add:

2 cups milk

1 t. vanilla

2 eggs beaten thoroughly

Cook until thick, cool. Add 1 cup shredded pineapple and 1 t. lemon juice. Put between layers of cake and whipped cream on top.

GRACE KELLY

Sponge Cake (Extra Fine)

- | | |
|--------------------------------|---|
| 6 eggs separated | $\frac{1}{2}$ t. baking powder |
| 1 t. cream of tartar | $\frac{1}{2}$ t. salt |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ t. vanilla |
| $1\frac{1}{4}$ cups cake flour | $\frac{1}{2}$ t. lemon |
| 1 cup sugar | $\frac{1}{4}$ cup cold water or lemon juice |

Beat the 6 egg whites stiffer than stiff. Add cream of tartar and $\frac{1}{2}$ cup sugar, one tablespoon at a time.

Beat the 6 yolks and $\frac{1}{4}$ cup lemon juice or water and flavorings and then mix this with sifted mixture of cake flour, sugar, baking powder and salt. Fold this mixture into the egg whites very carefully. Turn into a large tube pan and bake in a 325° oven for approximately one hour. This makes a very big cake that is wonderfully tender and fluffy.

MRS. J. H. WARE

Nut Topper Toffee Cake

- | | |
|---------------------------------|--------------------------------|
| $\frac{1}{2}$ cup shortening | 2 cups sifted flour |
| $\frac{1}{4}$ cup brown sugar | 3 t. baking powder |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{4}$ t. salt |
| $\frac{1}{4}$ cup caramel syrup | $\frac{3}{4}$ cup milk |
| 1 egg and 1 egg yolk | $\frac{1}{4}$ cup chopped nuts |
| 1 t. vanilla | |

Cream shortening and sugar. Add caramel syrup and mix well. Beat in whole egg and egg yolk. Add vanilla. Sift dry ingredients and add alternately with milk. Mix until smooth batter. Scatter nuts over top. Bake in oven 350° for 45 to 50 minutes.

CARAMEL SYRUP

- | | |
|------------|---------------------------------|
| 4 T. sugar | $\frac{1}{2}$ cup boiling water |
|------------|---------------------------------|
- Heat sugar in skillet until melted and brown and add boiling water. Cool before adding to batter.

MRS. R. A. CASWELL

White Cake

- | | |
|--------------------------|------------------------------|
| 1 cup sugar | 3 t. baking powder |
| $\frac{1}{2}$ cup Crisco | Salt |
| $\frac{1}{2}$ cup milk | 4 egg whites whipped and add |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ cup sugar |
| 3 cups sifted cake flour | |

Bake 40 minutes in 350° oven. Layer or loaf. Vanilla or almond.

MRS. OLIVE BIRCH

White Loaf Cake

- | | |
|--------------------------|---------------------------------------|
| 8 egg whites | $2\frac{1}{2}$ cups cake flour |
| $\frac{3}{4}$ cup butter | $1\frac{1}{4}$ cups sugar |
| $\frac{1}{2}$ cup water | $4\frac{1}{2}$ level t. baking powder |

Cream butter and sugar. Pour water on top of butter and sugar and pour slightly whipped egg whites on top of water. (Don't stir water in butter and sugar.) Then add cake flour and baking powder which have been sifted together 3 times. Add 1 t. vanilla. Beat until fine as velvet. Pour into ungreased cake pans. Put in slow oven. Let rise to top of pan then increase heat and finish baking rapidly. Watch as for Angel Food. Let hang in pan to cool.

MRS. LEW JOHNSON

Whipped Cream Cake

Sift together:

3 cups cake flour

2¼ cups sugar

4½ t. baking powder

½ t. salt

Beat 5 egg whites

Whip 1½ cups whipping cream until stiff and fold into egg whites.

Alternate dry ingredients with:

¾ cup cold water

1 t. vanilla

¼ t. almond extract

Bake in large flat pan or 3 layer pans at 350°.

RUBY BOOTHBY

Cake

Melt 2 sqs. chocolate in 1 cup

hot water

2 cups sugar

½ cup Crisco or butter

3 eggs

1 cup sour cream

2½ cups flour sifted 3 times before measuring

1 t. vanilla

Then to chocolate mixture add 1 t. soda. Stir and add to other mixture.

Beat 5 minutes in mixer. Bake at 350°.

ALLIE WILSON

FROSTINGS & FILLINGS

Almond Cream Filling

4 T. sugar
1 T. cornstarch
½ t. salt
1 cup rich milk or cream

4 egg yolks
¾ cup almonds, blanched,
slightly browned and chopped
1 t. vanilla

Mix sugar, cornstarch and salt together. Add the milk and cook 5 minutes, stirring constantly. Stir in the egg yolks which have been slightly beaten. Cook in double boiler until thick and creamy. Add the chopped nuts and cool before spreading between layers of cake.

EMMA JENKINS

Bubbly Coconut Topping

Bake on cake while still warm. Makes topping for 8x8 cake.

Blend together:
2 T. butter
2 T. Spry
½ cup brown sugar, firmly
packed

½ t. salt
Add:
3 T. orange juice
1 cup shredded coconut

Mix well. Put on cake and bake in oven until light brown.

MRS. E. E. BECK

Butterscotch Frosting

Bring to boil:
1¼ cups brown sugar
3 T. butter

¼ t. salt
Remove from heat and add:
¼ cup milk

Cook slowly for three minutes. Cool. Add 1½ cups sifted powdered sugar. If the frosting becomes too stiff add a little more milk or cream.

MRS. BOB CORRINGTON

Butterscotch Icing

Combine:
1½ cups sugar
½ cup milk

½ cup butter
1 t. vanilla

Boil and pour into ½ cup sugar that has been browned in skillet. Cool and beat well.

DOROTHY JOHNSON

Caramel Icing

2 cups brown sugar
1 T. Crisco
1 T. corn syrup
½ cup milk
1/3 cup Crisco

2½ cups sifted confectioners' sugar
4 T. hot milk
1 t. vanilla

Boil first four ingredients until they form a soft ball. Combine Crisco, confectioners sugar, vanilla and milk; beat until smooth. Pour hot syrup over Crisco mixture. Beat until thick and creamy.

MRS. THELMA LINGLE

Chocolate Marshmallow Frosting

Melt together over low heat:
 2 sqs. bitter chocolate $\frac{1}{4}$ cup water
 2 T. butter 12 marshmallows
 Add few grains salt
 Remove from heat and add 2 cups powdered sugar and 1 t. vanilla.
 Beat until spreading consistency.

MRS. THELMA LINGLE

Chocolate Sauce

1-14 $\frac{1}{2}$ oz. can unsweetened 2 cups white sugar
 evaporated milk 1 t. vanilla
 3 sqs. Baker's chocolate $\frac{1}{8}$ t. salt
 Cook over simmering water 15 minutes, stirring occasionally until
 chocolate is melted. Remove from heat and add vanilla and salt. Beat
 until smooth.

DOROTHY JOHNSON

Cream Frosting

2 $\frac{1}{2}$ T. cake flour $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup milk 1 pinch salt
 $\frac{1}{2}$ cup butter
 Cook milk and flour until thick and cool to lukewarm. Cream butter,
 sugar and salt and add to thickened milk. Beat well, then add powdered
 sugar to the right consistency. Flavor. ($\frac{1}{2}$ recipe is enough for one
 angel cake. The rest can be kept for several days if put into covered
 container and stored in the refrigerator.)

ANN WILLBRANDT

Egyptian Icing For Chocolate Cake

1 cup sour cream $1\frac{1}{2}$ cups sugar
 3 eggs
 Cook until thick. Add 1 cup nut meats and 1 cup raisins. When cool
 pour over large cake. Melt German Sweet chocolate bar, with 1 t.
 butter. Spread this over above filling.

DOROTHY DILLON

Foamy Mint Sauce For Cake

This can be used on angel food or over a short cake.
 Cream $\frac{1}{4}$ cup butter with 1 cup powdered sugar. Add 1 beaten egg and
 $\frac{1}{2}$ cup strawberry juice. Just before serving add 2 T. chopped mint.
 For angel food topping add $\frac{1}{2}$ cup cream, whipped.

VIRGINIA HERRICK

Fudge Filling

1 egg yolk 1 sq. unsweetened chocolate
 3 T. cream 1 T. butter
 $\frac{1}{2}$ cup sugar
 Mix egg yolk, cream and sugar thoroughly in sauce pan. Add chocolate
 and butter and cook over low heat only until bubbles appear around
 edge, stirring constantly. Remove from heat and beat until thick

BETTY FRENCH

Fudge Frosting

1 cup granulated sugar ¼ cup butter
 ¼ cup cocoa ¼ cup milk

Place above ingredients in sauce pan. Bring to boil. Boil for one minute. Cool and add vanilla.

MRS. BOB CORRINGTON

Hot Fudge Sauce

1 T. butter 2 T. corn syrup
 1 oz. (sq.) chocolate ½ t. vanilla
 1/3 cup boiling water 1/8 t. salt
 1 cup sugar

Melt chocolate. Add melted butter. Add boiling water. Stir constantly. Heat to boiling. Add sugar and syrup. Stir until all are dissolved. Add vanilla and salt. Simmer 5 minutes.

MRS. OLIVE BIRCH

Marshmallow Icing

1½ cups sugar 1 egg white
 ½ cup cold water 6 marshmallows
 1 T. light corn syrup or pinch
 of cream of tartar 1 t. vanilla

Cook sugar, water and syrup or cream of tartar together until mixture forms a soft ball. Beat egg white stiff. Add cut up marshmallows and vanilla, then the cooked syrup, very slowly, beating constantly. Beat until right consistency for spreading.

LOIS DEWAR

Miracle Icing

1½ cups sugar 2 unbeaten egg whites
 1/3 cup water ¼ t. cream of tartar
 1/8 t. salt

Mix sugar and water. Cook, after coming to a boil, 3 minutes. Place unbeaten egg whites and cream of tartar in small mixer bowl. Turn switch to fast and add hot syrup immediately. Beat 5 minutes. Add vanilla. A soft icing. Does not become crusty on top. If desired, add 6 marshmallows cut in pieces when syrup is added to egg whites.

MRS. V. J. ELLERBROEK

Quick Carmel Frosting

½ cup butter 1¾ to 2 cups sifted powdered
 1 cup brown sugar sugar
 ¼ cup milk

Melt butter in pan. Add brown sugar. Boil over low heat for 2 minutes, stirring constantly. Add milk and let boil up once more. Remove from heat and cool. Add sugar and 1 t. vanilla. Beat well.

DOROTHY JOHNSON

Quick, Easy and Good Chocolate Frosting

1 sq. chocolate
2 T. butter

3 T. water
Dash of salt

Cook it until it just comes to a boil, mix well with $1\frac{1}{2}$ cups of sifted powdered sugar; may add a little vanilla.

ELEANOR HICKS

Quick Frosting

6 level T. butter
6 level T. condensed milk

$\frac{3}{4}$ cup brown sugar (firmly packed)

Bring above to a full rolling boil. Remove from fire and stir in 2 cups powdered sugar.

MRS. HARRY FUHRMAN

Seven Minute Frosting

$\frac{7}{8}$ cup sugar
1 unbeaten egg white
1 T. white corn syrup

4 T. water
1 t. vanilla

Combine in top of double boiler. Stir well. Set over boiling water and beat constantly until frosting stands in a peak. Remove from fire and continue beating until stiff.

MRS. V. C. PIERCE

Sour Cream Nut Frosting

1 cup sugar
1 cup sour cream

1 cup nuts

Boil all together to soft ball stage, it takes about an hour. Spread, after it cools a bit, on cooled cake.

ELEANOR HICKS

Uncooked Cocoa Frosting

$1\frac{1}{2}$ cups powdered sugar
2 T. melted butter
1 t. vanilla

1 egg, beaten
3 T. cocoa

Beat until very light.

MRS. ALICE VOLKERT

White Frosting

$1\frac{1}{2}$ cups sugar

$\frac{1}{2}$ cup water

Take out 1 T. water. Add 1 T. white vinegar, 2 egg whites, beaten. Add 1 T. sugar and beat. Boil syrup until it spins a thread, then beat in whites.

MRS. ALICE VOLKERT

White Magic Icing

1 egg white
1 cup sugar

$\frac{1}{4}$ t. cream of tartar
 $\frac{1}{2}$ cup boiling water

Put all ingredients in mixing bowl in order given. Beat at high speed until quite stiff.

MRS. PEARL THOMSON

CANDIES

Anise Candy

4 cups sugar

1 cup hot water

2 cups white syrup

Stir until it comes to a boil, then cover and boil for 5 minutes. Remove cover and boil for 20 to 30 minutes or until it cracks like glass when dropped in cold water. Remove from fire and add: 1 t. fruit coloring; 1 t. Anise oil. Pour into lightly greased pans. Cut in squares while cooling.

MRS. J. J. BARICKMAN

Butter Brickle

1½ cups butter (scant)

1 cup ground almonds

1½ cups brown sugar

3 T. white syrup

3 T. water

1½ t. vanilla

5 sqs. semi-sweet chocolate

Cook to hard crackle, 310°.

Grind almonds and chocolate. Spread ½ of almonds and chocolate on cooky sheet, pour hot candy over it and spread out quickly. Sprinkle chocolate and nuts on top.

MRS. LEW JOHNSON

Butter Taffy

3 cups brown sugar

¼ cup hot water

½ cup molasses

¼ cup vinegar

Boil all together until it crisps when dropped in cold water. Add 2 T. butter and 1 t. vanilla. Boil 3 minutes longer and pour into buttered plates.

MRS. C. H. HALL

Caramels

2½ cups sugar

4 T. butter

¾ cup corn syrup

1 t. vanilla

1 cup sweet cream or condensed milk

1 cup nuts

Melt 1 cup sugar until brown. Add all other ingredients except butter and nuts, at once. Bring to boiling point. Add butter, cook slowly until it forms a hard ball in water, add nuts and vanilla.

MRS. LEE M. MILLER

Never Fail Caramels

2 cups sugar

1 cup butter

1 cup brown sugar

1 cup milk

1 cup white syrup

4 t. vanilla

1 cup cream

Combine all except vanilla. Cook over low heat, stirring constantly until sugar is dissolved. Cook to 248°. Remove from heat, add vanilla. Pour into greased pan. When firm, cut into squares and wrap in wax paper.

MRS. C. H. HALL

Caramels

Combine:
 2 cups white sugar
 2 cups sweet cream
 1¾ cups syrup (white or dark)
 1 cup butter

Cook until the mixture boils. Then gradually stir in a second cup of cream but do not permit boiling to cease.

Test in cold water until a firm ball is formed. Before removing from fire, add 1 t. vanilla and 1 cup of nuts. Pour into buttered pan. When nearly cold cut into squares and wrap in waxed paper.

MRS. O. A. ROYER

Caramels

2 cups white sugar
 1½ cups white Karo syrup
 2 cups whipping cream
 ½ cup butter

Put sugar, syrup and 1 cup cream and butter over fire. Stir and cook until mixture boils vigorously. Add very slowly the other cup of cream but do not allow mixture to stop boiling. Cook until a fairly hard ball is formed when dropped in cold water. Remove from heat and beat in 2 t. vanilla.

Pour into greased pan. When real cold cut into squares and wrap in waxed paper or aluminum foil.

MRS. EDNA MILLER

Fudge

4 cups white sugar
 ¼ lb. butter
 1 large can evaporated milk

Stir and cook to a soft but firm ball.

Remove from fire and add 2 packages chocolate chips and 1 pint jar Marshmallow Creme and 1 cup nut meats. Beat until all chips are dissolved.

MRS. HAZEL PATTERSON
 MRS. ODUS DALE
 MRS. OLIVE BIRCH

Fudge

2 cups sugar
 ½ cup milk
 1/3 cup syrup
 ¼ cup cocoa
 2 sq. chocolate
 1 t. vanilla

Boil 5 minutes without stirring. Remove from stove and beat until creamy. Add vanilla and nutmeats. Pour into buttered plate.

MRS. MERLIN STRATTON

Chocolate Fudge

3 sq. chocolate
 3 cups sugar
 2 T. corn syrup
 1 cup Carnation milk
 3 T. butter
 1 t. vanilla

Place chocolate, sugar, syrup and milk in pan. Cook over medium heat until chocolate melts. Cook over low heat until mixture forms soft ball or 234°. Remove from heat and add butter and vanilla. Let cool. Beat until thick and creamy.

MRS. CLARENCE JENKINS

Creamy Chocolate Fudge

2 cups sugar
2 or 3 sq. chocolate
2 T. corn syrup
2/3 cup milk
1/8 t. salt
2 T. butter
1 t. vanilla

Combine first 5 ingredients in pan. Cook until a few drops will form a firm ball in cold water. Remove from stove and add butter and vanilla. Beat well. Pour candy immediately into a buttered pan or drop on waxed paper.

MRS. JOHN H. PETERS

Mamie Eisenhower's Fudge

4½ cups sugar
Pinch of salt
2 T. butter
Tall can evaporated milk
Boil 6 minutes
Put in large bowl:
12 oz. semi-sweet chocolate bits
12 oz. German sweet chocolate
(broken up)
1 pt. Marshmallow Creme (2 jars)
2 cups nut meats

Pour boiling syrup over ingredients in bowl. Beat until chocolate is all melted. Pour in pan and let stand a few hours before cutting. Store in tin box.

MRS. RAYMOND KINTIGH

Swell Fudge

2-25c Hershey bars
2 pkgs. chocolate chips
Melt all together in double boiler.
4 cups sugar
1 pt. Marshmallow Creme
1 large can Carnation milk
Cook to soft ball stage. Put 2 parts together and stir well. Add 1 cup broken nut meats. Makes over 3 pounds.

MRS. N. L. STILES

Mexican Orange Candy

Put 1½ cups rich milk in double boiler and scald. Put 1 cup sugar in a good sized kettle and melt. When the milk is scalded, pour into the melted sugar. It will boil up but stir until lumps are dissolved. Then add 2 cups sugar. Boil until it forms a firm ball when dropped into water. Add ½ cup butter and grated rind of 2 oranges. Cool, add nuts and beat.

HAZEL WILSON

Peanut Brittle

1 cup white sugar
½ cup corn syrup
Combine sugar, syrup and peanuts and bring slowly to a boil. Cook until it begins to brown lightly around the edges. Remove from fire, add soda—beating well—and spread as thin as possible in shallow pan. Let harden.
1 t. soda
1 can Planters peanuts

MRS. L. C. HODGEN

Peanut Brittle

2 cups sugar	1 t. vanilla
1 cup corn syrup	2 t. soda
½ cup water	2 T. butter
2 cups large raw skinned peanuts	½ t. salt

Combine in iron skillet sugar, syrup and water and cook to hard ball stage slowly. Add salt after cooking one-half hour. Add peanuts and stir gently to keep peanuts from settling to the bottom. When mixture has reached the 310° or very brittle stage when tested in cold water. Add butter and remove from fire. Add vanilla. Add soda. Stir until mixture foams up. Pour onto two well-buttered cookie sheets. Do not spread as this breaks gas bubbles. When cool break into pieces.

MRS. GEORGE RAPSON

Peanut Brittle

2 cups sugar	2 t. soda, sifted
1 cup white corn syrup	½ t. salt
2 cups raw peanuts	1 t. vanilla
½ cup water	

Cook sugar, water and syrup to hard ball stage (be sure it is hard.) Add peanuts and cook until syrup is golden brown and very brittle (hard crack) when tested in cold water. Keep stirring to prevent nuts settling to the bottom of pan. Remove from fire, add vanilla and sifted soda. Stir fast and pour at once in oiled pans. Roasted peanuts may be used.

MRS. G. W. FRENCH

Peanut Brittle

2 cups sugar	½ cup water
1 cup white syrup	

Cook until it crackles in cold water. Now add 2 cups peanuts (raw) and stir constantly until syrup turns slightly brown. Then add one heaping T. of butter and stir in completely. Add 2 rounding t. of soda. Continue to cook until the color of peanut brittle, stirring vigorously. Pour on well buttered cooky sheet and spread out thinly. (Large peanuts are the better.)

MRS. LEE M. MILLER

Penoche

1½ cup white sugar	2 T. butter
3 cups brown sugar	1 t. vanilla
2/3 cup milk	Nut meats as desired
1 T. syrup	

Mix and cook sugars, butter, syrup and milk slowly until soft ball forms in cold water. Cook 20 minutes. Add vanilla and beat. Pour in buttered pan and cut into squares or bars.

MRS. LEW JOHNSON

Peppermint Nuts

1 cup sugar

1 T. white Karo syrup

1/3 cup water

Put in iron skillet. Boil 2 minutes exactly. Take from fire, at once stir in 2 large tablespoons of Marshmallow Creme and stir until dissolved. Add 1 t. essence of peppermint. Immediately stir in nuts (walnuts) a few at a time until 2½ cups are used and when the mixture is absorbed by the nuts then separate and put on waxed paper.

MRS. C. H. HALL

Pralines

2 cups powdered sugar

½ cup cream

1 cup maple syrup

2 cups pecan nut meats

Boil sugar, maple syrup and cream together until a little dropped in cold water forms a soft ball. Remove from fire and cool a little, then beat until creamy. Add nuts and drop by spoonfuls on buttered tins.

MRS. N. L. STILES

Popcorn Balls

4 qts. popped corn

1 cup white Karo

2 cup white sugar or part brown

1 t. vinegar

1½ cups water

1 t. vanilla

¼ t. salt

Butter size of small egg

Cook to hard crack stage or 250°. Pour quickly over corn that has been kept warm.

MRS. LEW JOHNSON

Popcorn Balls

2 cups white sugar

½ cup water

1 cup brown sugar

2 T. vinegar

1 cup Karo syrup

Cook until it crackles in water. Then add ½ t. soda. Pour over popcorn.

MRS. J. J. BARICKMAN

Sugared Popcorn

3 cups sugar

2 T. vinegar

1 cup water

2 T. butter

½ t. salt

Boil until spins a thread or cracks in water. 1 t. vanilla and walnuts or peanuts may be added.

MRS. C. H. HALL

Sea Foam

2 cups sugar

½ cup nuts

½ cup white Karo syrup

Vanilla

½ cup hot water

3 egg whites (beat until stiff)

Cook first three ingredients until it threads. Pour syrup slowly over beaten egg whites and beat until stiff. Add vanilla and nut meats. Drop from spoon on greased pan.

MRS. C. H. HALL

Sea Foam

Combine: ½ cup water
 2 c. sugar Salt
 ½ c. white corn syrup

Stir till dissolved. Boil gently to about 250°. Beat 2 egg whites stiff. Pour 1/3 of hot syrup over whites, beating constantly. Cook remaining syrup to 268°, until it forms a thin firm ribbon when lifted out of cold water. Add remaining syrup to egg mixture. When mixture holds shape when dropped from a spoon, add 1 t. vanilla. Drop on greased pan.

BESS FENSLER

Taffy

2 cups white sugar 1 T. butter
 2 cups white corn syrup 1 t. vanilla
 1 T. vinegar

Cook sugar syrup, vinegar and butter together until it forms a hard ball in cold water. Then add vanilla. Nuts may be used.

MRS. J. J. BARICKMAN

White Sugar Taffy

3 cups white sugar ½ cup vinegar
 ½ cup water Butter, size of walnut

Do not stir while boiling, barely dip spoon in to get some to test in cold water to form a ball. Pour on buttered pans. Do not put butter or flour on hands while pulling.

MRS. RICHARD L. KELLY

COOKIES

Applesauce Brownies

1 cup sugar
½ cup shortening
6 T. cocoa
2 eggs beaten
½ cup applesauce
1 t. vanilla

1 cup flour
½ t. baking powder
¼ t. soda
¼ t. salt
½ cup nuts

Bake 35-40 minutes at 350° in 9 inch square pan.

MRS. L. M. JOHNS

Brownies

½ cup Crisco
2 oz. chocolate
¾ cup sifted flour
½ t. baking powder
¾ t. salt

2 eggs
1 cup sugar
1 t. vanilla
½ cup nuts

Melt Crisco and chocolate over hot water. Cool. Sift flour with baking powder and salt. Blend eggs until light, add sugar, then chocolate mixture and blend. Add flour, vanilla and nuts, mix. Bake in 8 inch square greased pan, in moderate oven 350° for 30-35 minutes. Cool, cut in squares. For more chewy brownies add 2 T. corn syrup to egg, sugar, chocolate mixture.

MRS. THELMA LINGLE
MRS. NESTOR STILES

Brownies Supreme

2 squares chocolate
½ cup shortening
2 eggs
1 cup sugar
½ t. baking powder

½ cup flour
¼ t. salt
1 t. vanilla
1 cup nuts

Use same method as above to mix. Spread in greased 8½x11½ pan; bake 25 minutes at 350°. Cool and frost with: 1½ cups powdered sugar and ½ cup cream cooked to soft ball. Add vanilla and cool. Beat till thick and spread over brownies. After frosting has cooled, melt 3 squares chocolate and spread over frosting.

MRS. JAMES HUBER

Butter Brickle Squares

½ sup butter	1½ cups flour
1 cup brown sugar	2 t. baking powder
1 cup white sugar	½ t. salt
2 eggs	1 t. vanilla

Combine butter and sugars, cook until blended. Cool a little. Add the rest of the ingredients, bake in a large square pan 20 minutes at 325°. Cut in squares when done.

MRS. E. E. BECK

Butterscotch Bars

½ cup shortening	1¾ cups flour
1 cup brown sugar	½ t. salt
1 egg plus 1 yolk	1 t. baking powder
½ t. vanilla	1 cup nut meats

Cream well shortening and sugar, add the lightly beaten eggs and vanilla. Sift dry ingredients together and add. Stir in the nuts and spread in greased jelly roll pan, 10 by 15.

FROSTING

1 egg white well beaten	½ t. vanilla
1 cup brown sugar	

For frosting, beat the sugar and vanilla into beaten egg white. Spread thinly over the dough, bake at 350° for 30 minutes or until done. Cut into bars when cool.

MRS. ALMEDA BERRY

Chocolate Bit Delight

¼ cup butter or margarine	½ cup flour
½ cup light brown sugar minus 1 T.	¼ t. baking powder
1 cup white sugar minus 1 T.	1/8 t. salt
1 egg beaten	½ cup broken walnut meats
1 t. vanilla	½ cup chocolate bits

Cream butter and sugars, add egg and vanilla, blend. Sift flour with salt and baking powder, blend into creamed mixture. Add nuts and mix well. Put into greased 8 inch square pan, spread chocolate bits evenly over batter. Bake 15 minutes at 350°, reduce to 325° and bake until done—about 30 minutes in all.

MRS. G. L. CLOUGH

Cocktail Tasties

Mix: 1½ cups flour	¼ t. salt
1 t. soda	1 cup white sugar

Add 2 cups well drained fruit cocktail and 1 egg well beaten. Mix with dry ingredients. Sprinkle ½ cup brown sugar and ½ cup nut meats on top. Bake 50 minutes at 300°. Cut in small squares and roll in powdered sugar.

MRS. RICHARD L. KELLY

Coconut Nut Bars

1 cup flour	¼ t. baking powder
½ cup melted butter	2 eggs
1½ cups brown sugar	½ cup coconut
2 T. flour	½ cup nut meats
¼ t. salt	

Mix well the flour and melted butter, pat in 9 by 6 loaf pan, and bake 10 minutes in moderate oven. Mix the rest of the dry ingredients, add to well beaten eggs. Add the coconut and nuts, spread over the flour-butter mixture and bake 20-25 more minutes. Make frosting of powdered sugar and hot cream and dot on while hot. Cut in small pieces while warm.

MRS. LYLE MAXWELL

Frosted Creams

½ cup sugar	1 egg
½ cup shortening	1½ t. soda in ¾ cup warm water
½ cup molasses or sorghum	2 cups flour

Mix together well in the mixer. Bake in greased jelly roll pan—11 by 15 at 350° till done. Frost with powdered sugar icing made with orange juice.

MRS. C. E. BRODERICK

Date Cream Bars

1 cup dates cut up	Butter size of an egg
½ cup nuts	1 t. baking powder
1 t. soda	1 egg beaten
1 cup boiling water	1¾ cup flour
1 cup sugar	

Pour water over dates, nuts, 1 t. soda; stir; let cool. Mix in the rest of the ingredients. Bake at 350° on cookie sheet and frost while warm.

MRS. NORMAN MEYER

Dream Bars

½ cup butter (scant)	2 T. flour
½ cup brown sugar	1 t. baking powder
1 cup flour	1 cup walnut meats
2 eggs beaten	1 cup coconut
1 cup brown sugar	1 t. vanilla

Crumble first three ingredients and put in 9 inch square pan and bake for 10 minutes at 350°. Beat the 2 eggs, add the rest of the ingredients and put on top of baked mixture and bake 45 minutes longer. When cold, cut in 2 inch bars. 1 cup dates may be substituted for the coconut.

MRS. E. E. BUSHLOW

Date Macaroons

2 egg whites	1 cup chopped dates
1 cup powdered sugar	1 cup chopped nuts

Beat egg whites until stiff and dry; add remaining ingredients in order given. Drop by teaspoonful onto well oiled baking sheet (floured), bake in slow oven 325° F until delicate brown. Cool before removing from pan.

MRS. JOHN DOUPE

Fig Squares

3 beaten egg yolks	1 cup pastry flour
1 cup sugar	1 t. baking powder
2 cups cut up figs	½ t. salt
1 t. lemon juice	3 beaten egg whites

Beat the egg yolks, add the rest of the ingredients, lastly fold in the well beaten egg whites and bake very slowly. Cut while hot.

MRS. HARRY FESSLER

Fruit Nut Bars

2 cups brown sugar	½ t. salt
½ cup butter or lard	½ t. nutmeg
1 cup strong cold coffee	1 t. cinnamon
3 cups flour	1 cup plumped seedless raisins
2 eggs	1 cup chopped nuts
1 t. baking powder	1 t. vanilla
1 t. soda dissolved in coffee	

To plump raisins: wash, put on low heat with ½ cup hot water, simmer slowly until water is absorbed, cool before using. Cream butter and sugar, sift dry ingredients together, add with the other ingredients to creamed mixture. Bake in large tray, 18 by 14 or two smaller pans. Cool and frost with powdered sugar frosting very thinly.

Orange juice frosting: 1 cup powdered sugar, 2 T. orange juice. Stir until smooth, add lump of soft butter, stir and spread on baked cookies. Let stand until set, then cut in 2½ inch bars.

MRS. CHARLES SWINDLE

Governor's Cookies

½ cup shortening	1 t. vanilla
½ cup butter	½ t. salt
1 cup brown sugar firmly packed	2 cups flour sifted before measuring
1 egg yolk	

Cream first three items, add egg yolk, continue to beat. Mix in well the rest of the ingredients and spread in ungreased pan 10 by 15. Bake at 325° for 15-20 minutes. Doesn't pull away from pan, but is light brown. Melt 6 oz. pkg. chocolate chips and ¼ cup milk in double boiler. Spread on cookies immediately and sprinkle ½ cup chopped nuts on top.

MARY ANNETTE McCULLA

Molasses Squares

½ cup sugar	2 cups flour with
½ cup shortening	1½ t. soda
1 egg beaten	½ t. salt
½ cup molasses	½ t. cinnamon
¾ cup water	½ cup raisins all added to flour

Mix all together and bake in shallow pan 10 by 15 by ¾ at 350°.

Frost with: 1 beaten egg, 1½ cups powdered sugar, ¼ cup butter, and ¼ t. vanilla. Cut in about 20 squares.

MRS. BROOK THOMSON

Oatmeal Bars

$\frac{1}{2}$ cup butter

1 cup brown sugar

Bring to a boil and add 2 cups rolled oats. Put in 8 inch cake tin. Bake in slow oven to a delicate brown.

HAZEL WILSON

Oatmeal Date Bars

Cream together 1 cup brown sugar and 1 cup butter. Add 2 cups flour, $2\frac{1}{2}$ cups oatmeal and $\frac{1}{2}$ t. salt. Pour 1 t. boiling water over $\frac{1}{2}$ t. soda and stir into above mixture which is worked together as for pie crust. Put half of the above mixture into large pan or two smaller pans and cover with mixture of: 1 pound dates, 1 cup hot water and 1 cup sugar cooked until soft. Put remaining mixture on top and bake in moderate oven 45 minutes.

MRS. G. W. FRENCH

Peanut Blocks

1 cup sugar

2 eggs

1 t. melted butter

2 t. baking powder

1 cup flour

$\frac{1}{4}$ t. salt

$\frac{1}{2}$ cup hot milk

1 t. vanilla

Beat eggs, add sugar, butter, milk, and vanilla. Add dry ingredients sifted together, and pour batter on greased shallow pan. Bake at 350° for 35 minutes. Cool and cut into squares.

Frosting: 2 cups powdered sugar, $\frac{1}{4}$ cup butter, and enough cream for spreading consistency, add 1 t. vanilla. Frost bars and roll in ground peanuts.

MRS. WAYNE STEWART

Short Cookies

$\frac{1}{2}$ pound butter

2 cups flour

1 cup sugar

1 egg beaten until foamy

1 egg yolk

$\frac{1}{2}$ cup chopped nuts

1 t. vanilla

Cream butter and sugar well, add egg yolk, vanilla and flour. Spread on cookie sheet. Spread the beaten egg over top; sprinkle chopped nuts over all and bake at 250° for 30 minutes. Cut in squares before cold.

MRS. C. D. MELOY

Spice Bars

1 cup shortening

1 t. cloves

$1\frac{1}{2}$ cups brown sugar

1 t. cinnamon

2 eggs

1 t. baking powder

1 cup cold coffee

1 t. soda

3 cups flour

1 cup cooked raisins

Frosting: Enough cream or milk to dampen $\frac{1}{3}$ cup brown sugar. Cook until sugar is dissolved. Add powdered sugar until it is the consistency to spread.

MRS. RAYMOND KINTIGH

Walnut Fudgies

3 oz. unsweetened chocolate	¼ t. vanilla
½ cup butter	½ t. salt
2 cups sugar	1 cup sifted flour
2 eggs	½-1 cup chopped walnuts

Melt chocolate and butter over hot water. Remove from heat and beat in sugar until sugar doesn't grate on side of pan. Beat in beaten eggs; add vanilla. Stir in salt and flour a little at a time; add nuts. Pour in well greased 8 by 8 pan. Bake at 350° for exactly 30 minutes. Remove at once. It becomes firm when cool. Top becomes crusty and glazed. 16 squares.

MRS. JUSTUS MILLER

DROP COOKIES

Almond Crisps

1 cup brown sugar (packed)	1/8 t. cream of tartar
½ cup butter or margerine	½ t. vanilla
1 egg beaten	½ cup (2 oz.) coarsely chopped
1 cup sifted cake flour	blanched almonds

Cream butter, add sugar, blend well. Add egg and beat well. Mix flour and cream of tartar and add with almonds, and then vanilla. Drop small amounts on a greased baking pan. Bake in slow oven 300° for 14 minutes. Makes 40 cookies.

MRS. NESTOR STILES

Angel Cookies

1 cup butter	1 t. cream of tartar
½ cup white sugar	1 t. soda
½ cup brown sugar	½ t. salt
1 beaten egg	½ t. vanilla
2 cups sifted flour	½ cup chopped nuts

Roll dough in small balls. Dip top in cold water, then in white sugar. Place balls, sugar side up, on ungreased cookie sheet. Bake at 350° for about 12 minutes. 5 or 6 dozen.

MRS. ARTHUR H. NELSON

Bakery Cookies

Mix well:	½ t. vanilla
½ cup butter	Add: 1 cup sifted flour
¼ cup brown sugar	1/8 t. salt
1 egg yolk	

Roll first in 1 inch balls and dip in slightly beaten egg white, then roll in finely chopped nuts. Bake on ungreased cookie sheet at 355° for 5 minutes. Remove from oven, and make indentation in each cookie. Return to oven and bake 8 minutes more. Put a colored confectionery sugar frosting in center of each cookie. Makes about 30 cookies.

MRS. EARLE BERKLER

Bran Flake Cookies

1 cup white sugar
 1 cup brown sugar
 1 egg
 1 cup Wesson oil
 1 cup butter or margarine
 3 cups flour

2 cups Bran Flakes
 1 t. soda
 1 T. sour milk
 1 t. cream of tartar
 1 t. vanilla
 ½ t. almond flavoring

Mix in order given, chill THOROUGHLY, drop on cookie sheet and bake in moderate oven.

MRS. L. E. DOUPE

Buckaroons (Chocolate Chip Cookies)

1 cup shortening
 1 cup white sugar
 1 cup brown sugar
 2 eggs
 2 cups sifted flour
 1 t. soda
 ½ t. salt

½ t. baking powder
 2 cups rolled oats
 1 t. vanilla
 1-6 oz. pkg. semi-sweet chocolate bits
 ½ cup nut meats if desired

Cream shortening and sugars together, add eggs and vanilla and mix well. Sift in flour, soda, salt and baking powder, mixing well after each addition. Add rolled oats and mix well, then the chocolate bits. Drop by teaspoonful on cookie sheet. Bake 8-10 minutes at 375°.

MRS. HARRY MACY

Butterscotch Cookies

2/3 cup butter or margarine
 1½ cups brown sugar
 2 eggs
 1 t. vanilla
 1 T. vinegar
 1 cup evaporated milk

2½ cups sifted flour
 1 t. soda
 ½ t. baking powder
 ½ t. salt
 1 cup chopped walnuts

Cream butter and brown sugar until light. Add eggs and beat well. Add vanilla and vinegar to milk. Sift dry ingredients and add alternately with milk to creamed mixture. Mix well; stir in nuts. Drop on greased cookie sheet about 2 inches apart. Bake at 350° about 15 minutes. Cool on racks and frost with maple flavored frosting.

MRS. V. J. ELLERBROEK

Carrot Cookies

1 cup shortening (half butter)
 ¾ cup sugar
 1 egg
 1 cup cooked mashed carrots

1 t. vanilla
 2 cups flour
 1 t. baking powder
 ½ t. salt

Drop from spoon, bake and frost with 3 T. orange juice, grated rind of 1 orange and powdered sugar enough for spreading.

MRS. ANNA POPMA

Chocolate Cookies

1 cup brown sugar	1½ cups flour
½ cup milk	½ t. soda
1 egg	2 squares chocolate melted
½ cup butter	½ cup nut meats

Drop on cookie sheet, bake at 350°. Frost with chocolate icing.

MRS. RICHARD KELLY
MRS. T. D. BOOTHBY

Chocolate Drop Cookies (Sour Cream)

½ cup shortening	1 cup sour cream
1 cup brown sugar	¼ t. soda
1 egg	¼ t. baking powder
2 squares chocolate melted	¾ cup oatmeal
1 t. vanilla	Nuts and raisins
1¾ cups flour	

Mix well, drop from teaspoon and bake. Frost.

MRS. V. C. PIERCE

Chocolate Drop Cookies (Sour Milk)

1 cup brown sugar	3 level T. cocoa or 3 squares chocolate
½ cup spry	
1 egg	1½ cups flour
½ cup sour milk	¼ t. salt
¼ t. soda	½ t. vanilla
¼ t. baking powder	½ cup nut meats

Refrigerate for 1 hour before baking. Drop by teaspoon on greased baking sheet and bake at 375° Frost with powdered sugar frosting.

MRS. WALTER KIELHORN
MRS. ED MAYER

Chocolate Chip Cookies

¾ cup white sugar	1 t. soda
¾ cup brown sugar	½ t. salt
1 cup butter	1 t. vanilla
2 T. hot water	2 whole bars of German Sweet Chocolate cut in chunks
2 eggs	1 cup nuts
3 cups flour	

Thoroughly cream shortening, sugars and vanilla, add eggs and beat thoroughly. Add sifted dry ingredients. Stir in chocolate and nuts. Drop from teaspoon onto greased cookie sheet. Bake in moderately hot oven (375°) about 12 minutes.

MRS. E. A. PETERSON

Chocolate Nut Clusters

¼ cup butter	½ cup flour
½ cup sugar	¼ t. baking powder
1 egg	½ t. salt
1¼ t. vanilla	2 cups chopped nut meats
1½ squares melted chocolate	

Cream together butter and sugar, add egg and remaining ingredients. Bake at 350° for 12 minutes. Should be soft.

MRS. GEORGE AVERY

Chocolate Twinkle Cookies

½ cup shortening	2 cups sifted flour
1 cup sugar	2 t. baking powder
1 t. vanilla	¼ t. salt
3-1 oz. squares unsweetened chocolate melted	½ cup milk
2 eggs	¾ cup chopped nuts

Cream shortening, sugar and vanilla until light. Stir in eggs and chocolate. Add dry ingredients sifted together alternately with the milk. Stir in nuts. Drop by teaspoon on a greased cookie sheet. Bake at 350° for 10-12 minutes. Cool on rack. Makes 4 dozen. Frost when cool.

MRS. JAMES ZIEGENBUSCH

Cranberry Crisps

1 cup sifted flour	1 egg
2 t. baking powder	2 T. milk
½ t. salt	1 t. vanilla
½ cup soft shortening	1½ cups rolled oats
¾ cup sugar	

Cranberry garnish: ¾ cup jellied cranberry sauce.

Sift into a bowl the flour, baking powder and salt. Add shortening, sugar, egg, milk and vanilla. Beat until smooth about 2 minutes. Fold in rolled oats. Drop from teaspoon onto greased cookie sheet. Make hollow in center of each cookie. Fill with cranberry garnish and bake at 375° for 12-15 minutes. Makes 3 dozen.

MRS. JOHN VEENCAMP

Crunch Drops

2 cups sifted flour	2 eggs
1 t. baking soda	1 t. vanilla
½ t. salt	2 cups quick cooking oatmeal
1 cup shortening	2 cups Rice Krispies
1 cup brown sugar	1 cup coconut
1 cup white sugar	

Sift flour, soda and salt together, then cream shortening until fluffy, add both kinds of sugars gradually. Add eggs one at a time and beat well after each addition. Stir in vanilla and flour mixture. Then add both cereals and coconut. Batter is stiff at this time so use your hands to mix thoroughly. Drop by teaspoon on greased cookie sheet and bake at 350° for 15 minutes.

MRS. WAYNE STEWART

MRS. INEZ CASEY

Date Cookies

2 egg whites beaten stiff	1 cup walnuts chopped fine
1½ cups (large) powdered sugar	1 pkg. dates chopped fine
Added very slowly	

Drop by spoonful on floured pan and bake slowly.

MRS. C. H. HALL

Date Cookies

$\frac{1}{2}$ cup butter	$1\frac{3}{4}$ cups sifted flour
1 cup brown sugar	$\frac{1}{4}$ cup sour milk
1 egg beaten	1 cup dates chopped fine
Salt	1 cup pecans chopped

$\frac{1}{2}$ t. soda

Cream the butter and sugar, add the beaten egg, the sifted dry ingredients. Mix well and fold in nuts and dates. Bake at 325° for 10-15 minutes.

MRS. HOWARD FEE

Stuffed Date Cookies

$\frac{1}{2}$ cup butter	1 cup sour cream
$1\frac{1}{2}$ lbs. pitted dates	1 t. vanilla
Walnut halves to stuff dates	$2\frac{1}{2}$ cups sifted flour
$1\frac{1}{2}$ cups brown sugar firmly packed	$\frac{1}{2}$ t. baking powder
2 eggs	1 t. soda

Cream butter and sugar, add eggs, sour cream and vanilla. Stir in dry ingredients. Stuff each date with walnut half and press to hold shape—add to batter. With a teaspoon dip out each batter-covered date, place on cookie sheet and bake at 400° for 8-10 minutes. Cool and then frost with butter frosting made of: $\frac{1}{2}$ cup butter, 3 cups powdered sugar, 1 t. vanilla, and hot milk. Heat butter in sauce pan until light brown. Remove from heat, add sugar, vanilla, and enough hot milk until frosting is of spreading consistency.

MRS. MYRON BUSHLOW

Date Drop Cookies

1 cup shortening	3 cups flour
1 cup brown sugar	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ cup white sugar	1 t. soda dissolved in
3 beaten eggs	$\frac{1}{2}$ cup hot water
1 cup cut-up dates	1 t. mapeline extract
1 t. vanilla	1 cup walnut meats

Cream shortening and sugars thoroughly, add eggs that have been beaten, and the rest of the ingredients. Drop by teaspoon on cookie sheet. Bake at 350° for 10 minutes. Makes 5 or 6 dozen.

MRS. HARRY FESSLER

Date Drop Cookies (Sour Cream)

$\frac{1}{4}$ cup shortening	$\frac{1}{4}$ t. salt
$\frac{3}{4}$ cup brown sugar	$\frac{1}{4}$ t. cinnamon
$\frac{1}{2}$ t. vanilla	$\frac{1}{8}$ t. nutmeg
1 egg beaten	$\frac{1}{2}$ cup sour cream
$1\frac{1}{4}$ cups flour	$\frac{2}{3}$ cup chopped dates
$\frac{1}{2}$ t. soda	Walnut halves
$\frac{1}{4}$ t. baking powder	

Cream shortening, sugar, vanilla and egg. Sift dry ingredients and add to first mixture alternately with sour cream. Add dates. Drop by teaspoon on cookie sheet, top each with a walnut meat. Bake in moderate oven, 350°, 10 minutes. Makes 3 dozen.

MRS. HARRY FESSLER

Date Drop Cookies

1½ cups light brown sugar	1 t. soda
1 cup butter	1 t. baking powder
2 eggs	3 cups flour
1 cup dates cut in small pieces	2 t. vanilla
1 cup boiling water	½ cup nut meats
¼ t. salt	

Pour boiling water over cut up dates and let cool. Cream butter and sugar, add eggs; beat well. Add the rest of the ingredients and drop by teaspoon on cookie sheet. Bake about 10 minutes in 400° oven.

MRS. LEW McDONALD

Decorated Cooky

½ pound butter	2 cups sifted flour (scant)
¾ or 1 cup sugar	1 t. vanilla
1 egg yolk	¼ t. almond extract

Form into balls the size of walnut. Press down with fork and bake on ungreased cookie sheet 10-12 minutes in 350° oven. Decorate with slivered almonds or ½ of walnut before baking.

MRS. SAM MANGOLD

Finger Rolls

1 cup butter	2 cups pecans
½ cup powdered sugar	2 t. vanilla
2 cups flour	

Cream butter and add 1 T. sugar at a time, creaming after each spoonful. Add flour gradually and mix well. Add pecans and vanilla. Shape in small crescents and bake on ungreased cookie sheet 12-15 minutes in 325° oven.

MRS. ARTHUR AWE

Fork Cookies

1 cup butter	¼ t. baking powder
1 cup brown sugar	2 cups flour
1 egg yolk	

Shape in small balls and flatten with fork dipped in egg white. Pecans may be added on top. Temperature 350°, 8-10 minutes.

MRS. I. H. ZIEGENBUSCH

Crinkled Ginger Cookies

1 cup sugar	1 t. soda
¾ cup shortening	½ t. salt
1 egg	1 t. cinnamon
4 T. Brer Rabbit molasses	1 t. ginger
2 cups flour	

Mix well, roll in small balls then in sugar, don't press down. Bake in 350° oven 20 minutes. Makes 6 dozen.

MRS. OLIVE BIRCH

Ginger Snaps

$\frac{3}{4}$ cup shortening	1 t. cinnamon
1 cup sugar	1 t. cloves
1 egg beaten	1 t. ginger
$\frac{1}{4}$ cup molasses	$\frac{1}{4}$ t. salt
2 t. soda	2 cups flour

Cream shortening and sugar, add molasses and egg, beat well. Add sifted dry ingredients and mix well. (You may refrigerate at this point to make it easier to handle). Roll in small balls; dip into sugar and place two inches apart on greased cookie sheet. Bake in moderate oven 10-15 minutes.

MRS. ART BOBOLZ
MRS. SUSAN FOSTER
MRS. RAYMOND KINTIGH

Ginger Creams

1 cup sugar	2 t. soda
$\frac{3}{4}$ cup shortening	$\frac{1}{4}$ t. cloves
1 egg	1 t. cinnamon
2 cups flour	$\frac{1}{2}$ t. ginger
4 T. molasses	

Mix as the other ginger creams mentioned above. These are all alike except for the spices.

MRS. D. A. SEAMAN

Old Fashioned Ginger Cookies

$1\frac{1}{2}$ cups sugar	1 t. cinnamon
$\frac{3}{4}$ cup shortening	3 t. soda
$\frac{3}{4}$ cup molasses (sorghum is best)	4 t. hot water
2 eggs	$\frac{1}{2}$ t. salt
1 t. ginger	4 cups flour

Mix well then chill dough. Form into $\frac{3}{4}$ " balls, place on greased cookie sheet, and bake at 425° 8-10 minutes.

ELSIE M. COVERT

Gum Drop Cookies

1 cup butter or margarine	1 t. baking powder
1 cup white sugar	1 t. vanilla
1 cup brown sugar	2 cups flour
2 eggs beaten	2 cups oatmeal
1 t. salt	1 cup coconut
1 t. soda dissolved in 1 t. cold water	1 cup gumdrops cut in small bits
	$\frac{2}{3}$ cup nut meats

Cream well the sugar and shortening, add eggs and soda dissolved in water and the vanilla. Add sifted dry ingredients. Lastly add oatmeal, coconut, nuts and gumdrops. Drop by teaspoon on greased cookie sheet. Flatten with a fork and bake in moderate oven.

MRS. V. J. ELLERBROEK

Lemon Cookies

½ cup butter

¾ cup sugar

1 egg

1 T. milk

1 t. lemon extract

1¾ cup flour

¾ t. soda

¼ t. salt

¾ t. cream of tartar

1 cup raisins coarsely ground

Cream butter and sugar, then rest of ingredients. Roll in balls size of walnut and bake at 325° for 10-12 minutes.

MRS. MYRON BUSHLOW

Marguerites

1 cup sugar

½ cup water

4 marshmallows

2 egg whites

2 T. shredded coconut

¼ t. vanilla

1 cup nuts

Saltines or crackers

Boil sugar and water until syrup will spin a long thread when dropped from spoon. Add cut up marshmallows. Do NOT stir. Now pour in stiffly beaten egg whites. Beat again for increased stiffness. Add coconut, nuts and vanilla. Pile on saltines and bake in slow even until delicately browned.

MRS. C. H. HALL

Mexican Wedding Cake

1 cup butter

6 tbs. powdered sugar

Add 2 cups cake flour (sifted)

2 tsp. vanilla

1 cup pecans (ground in food chopper)

Mix well together

Make in small balls and flatten slightly

Bake 35 minutes (275°)—very slow oven

Roll in powdered sugar. They should not brown very much.

MRS. G. E. BRYANT

Banana Oatmeal Cookies

1¾ cups flour

1-1/3 cups sugar

2/3 t. soda

1 t. salt

1/3 t. nutmeg

1 t. cinnamon

1 cup lard or other fat

1 egg (large)

1-1/3 cup mashed ripe bananas (3 or 4)

2½ cups quick rolled oats

2/3 cup nuts

Sift together the dry ingredients. Cut in shortening. Add eggs, bananas, oats and mix thoroughly. Fold in nuts. Drop by teaspoon 1½ inches apart on greased cookie sheet. Bake at 400° about 15 minutes. Remove from pan at once. Makes 5 dozen. They are moist, keep well and ship well.

MRS. C. E. BRODERICK

Chocolate Chip Oatmeal Cookies

2 cups shortening	2 t. soda
2 cups white sugar	3 cups oatmeal
2 cups brown sugar	2 cups Rice Krispies
4 eggs	2 t. vanilla
2 t. salt	Chocolate chips
3 cups flour	Nuts (optional)

Cream together the shortening and sugars, beat in the eggs, add the flour, soda and salt sifted together. Then add the rest of the ingredients and bake at 375°. Do NOT overbake.

MRS. G. W. FRENCH

Oatmeal Cookies

1 cup butter	1 t. cream of tartar
1 cup brown sugar	1 t. vanilla
1 cup white sugar	1 cup coconut
½ t. salt	½ cup nuts
2 eggs	2 cups quick Quaker Oats
1 t. soda	2½ cups flour
1 t. baking powder	

Cream butter and sugar well, add egg and vanilla and beat well. Add sifted dry ingredients. Mix well, and lastly add oatmeal, coconut and nuts. Drop by teaspoon on greased cookie sheet, flatten with fork (floured if it sticks) and bake 15 minutes at 350°.

MRS. AL POPMA

MRS. GEORGE HICKS

Oatmeal Chocolate Chip Cookies

¾ cup white sugar	1 T. hot water
¾ cup brown sugar	1½ cups flour
1 cup shortening	2 cups quick oatmeal
2 eggs	1 pkg. chocolate chips
1 t. soda in	1 cup nut meats (optional)

Cream shortening and sugars, add the rest of the ingredients in the order given. Drop by teaspoon on greased cookie sheet and bake in moderate oven. About 4 dozen yield.

MRS. LEE E. DOUPE

Oatmeal Cookies

1 cup brown sugar	1½ cups sifted flour
1 cup white sugar	1 t. soda
1 cup lard	1 t. baking powder
3 eggs beaten	1 cup nuts
3 cups oatmeal	

Cream the sugars with the lard, add the rest of the ingredients. Drop in small portions on greased cookie sheet. Bake at 350°. Makes 5 dozen. You may add raisins, coconut, peanuts or chocolate chips.

MRS. LOUIE MELTON

Oatmeal Drop Cookies

1 cup sugar	½ t. salt
¾ cup shortening	2 cups oatmeal
2 eggs	1 t. spices
2 cups flour	1 cup raisins
1 t. soda	Water

Boil the raisins in enough water to make ½ cup liquid and use as the liquid in the cookies. Combine as for all cookies; drop from spoon on greased cookie sheet and bake at 375°.

MRS. MARGARET THOMPSON

Orange Cookies (Uses Mashed Carrots)

1 cup butter or other fat	1 t. baking powder
¾ cup sugar	½ t. vanilla
2 eggs beaten	1 cup carrots cooked and mashed well
2 cups flour	

Cream fat and sugar, add beaten eggs; mix well, add the mashed carrots and then the sifted dry ingredients. Drop on cookie sheet in small quantity as they expand in baking. Bake at 375° for 8-10 minutes.

Icing: ½ cup orange or lemon juice, grated rind and enough powdered sugar for spreading consistency.

MRS. O. W. ALLEN

Orange Cookies

1½ cups sugar	1 cup buttermilk
1 cup shortening	1 t. soda
1 egg	3½ cups flour
1 large orange	

Cream sugar and shortening, add egg. Mix well. Grate orange rind, add orange juice. Drop by spoon and bake at 350° for 15 minutes. Cool and frost with powdered sugar and vanilla.

MRS. J. J. BARICKMAN

Party Cookies

1 cup brown sugar	1 cup nut meats
1 cup ground or crushed Rice Krispies	1 egg white

Beat egg white, add brown sugar. Mix well, then the rest of the ingredients and bake at 300-350° until done.

MRS. RAYMOND KINTIGH

Pastry Cookies

1½ cups brown sugar	1 T. water or milk
¾ cup shortening	1 t. soda
2 cups flour	2 eggs
1 cup dates or raisins ground	1½ t. cinnamon
1 cup nut meats	1 t. vanilla

Mix, drop, and bake in moderate oven. It may need more flour.

MRS. BELL LIFFRING

Salted Peanut Oatmeal Cookies

- | | |
|-------------------------------|-----------------------------|
| 2 cups brown sugar | ½ t. soda |
| 1 cup butter and Crisco mixed | 1 cup corn flakes |
| 2 eggs beaten | 2 cups quick oatmeal |
| 2 cups sifted flour | 1 t. vanilla |
| 1 t. baking powder | 1 cup salted peanuts ground |

Cream butter and sugar well, add beaten eggs; add flour sifted with baking powder and soda, then the corn flakes, oatmeal, ground peanuts and vanilla. Chill dough a couple of hours. Drop or make into balls. Bake at 350° for 15-20 minutes.

MRS. E. E. SWANSON

Salted Peanut Cookies

- | | |
|-------------------|----------------------|
| 1 cup white sugar | 2 cups quick oatmeal |
| 1 cup brown sugar | 1 t. soda sifted in |
| 1 cup shortening | 1½ cups flour |
| 2 eggs beaten | 1 cup salted peanuts |

Cream the first three ingredients and mix well the other ingredients in order given. Drop by teaspoon on ungreased cookie sheet and bake at 375° for about 12 minutes. Makes about 6 dozen.

MRS. ALICE VOLKERT
MRS. H. B. JOHNSON

Peanut Cookies

- | | |
|-------------------------|--|
| 1 cup melted shortening | 2 cups flour |
| 2 cups brown sugar | 1 t. soda |
| 2 eggs | 1 cup small salted peanuts with
hulls on (don't cut up) |
| 2 cups quick oatmeal | 1 t. vanilla |
| 1 cup cornflakes | |

Mix as the other peanut cookies. Make in small balls, press with floured fork and bake at 350° about 15 minutes.

MRS. AL POPMA

Peanut Butter Oatmeal Cookies

- | | |
|---------------------|--------------------|
| 1 cup white sugar | 2½ cups flour |
| 1 cup brown sugar | ½ t. salt |
| 1 cup butter | 2 t. soda |
| 1 cup peanut butter | 2 cups rolled oats |
| 2 eggs | 1 t. vanilla |

Cream together well the first five ingredients. Add the rest thoroughly. Make small balls on greased cookie sheet. Press down with a fork and bake 12-15 minutes at 375°.

MRS. CLYDE TRIMBLE

Peanut Butter Drops

- | | |
|--------------------------------|--------------------------|
| 1 cup sifted all-purpose flour | ¾ cup peanut butter |
| ½ t. ginger | 1 cup brown sugar packed |
| ¼ t. cloves | 2 eggs |
| 1 t. soda | 2 T. milk |
| ½ cup shortening | 1 cup peanuts |

Set oven at 350°. Sift flour, ginger, cloves and soda together. In separate bowl cream shortening and peanut butter until smooth, gradually stir in the sugar. Mix in the unbeaten eggs one at a time, beating hard after each addition, then pour in the milk. Add flour mixture and peanuts; mix well. Drop by teaspoon (will spread) onto ungreased sheet. Bake 10-12 minutes. Cool slightly before removing from baking sheet. Makes 3 dozen.

MRS. DON HUGHES

Pecan Tea Cookies

- | | |
|-----------------------------|--------------|
| 1 cup butter | 2 cups flour |
| 1 heaping T. powdered sugar | 1 t. water |
| 1 cup finely chopped pecans | 1 t. vanilla |

Cream butter and sugar, then add flour, pecans, water and vanilla. MIX WELL.—Stiff dough. Take small pieces of dough, roll with fingers into tiny balls or crescents. Make size you want, for they do not rise in baking. Bake at 300° for 15-20 minutes. Watch closely. When cool roll in powdered sugar.

MRS. JOHN B. KEELINE

Pecan Cookies

- | | |
|------------------------------------|----------------------------|
| 3 cups chopped pecans or 1 lb. | 2 cups (scant) brown sugar |
| 3 egg whites unbeaten (large eggs) | 1 t. vanilla |
| | ¼ t. salt |

Measure pecans after chopping. Mix well. Drop small spoonful on well oiled cookie sheet. Bake in 350 oven 15 minutes.

MRS. AGNES McCoy

Pecan Crispies

- | | |
|---------------------|---------------|
| ½ cup butter | 2½ cups flour |
| ½ cup shortening | ½ t. soda |
| 2½ cups brown sugar | ¼ t. salt |
| 2 beaten eggs | 1 cup pecans |

Mix ingredients and drop on cookie sheets. Bake about 15 minutes.

MRS. MABEL C. PARKER

Chocolate Pecan Cookies

- | | |
|--|----------------------------|
| 2 squares bitter chocolate melted in double boiler | 2 beaten eggs |
| Butter size of an egg | 1 cup flour |
| 1 cup sugar | 1 heaping t. baking powder |
| | 1 t. vanilla |

Mix well, chill for a couple of hours. Roll dough into balls and then in powdered sugar. Place a whole pecan nut meat in center. Bake at 375° until done.

MRS. RAYMOND KINTIGH

Pecan Drops

- | | |
|----------------------------|---------------------------|
| 1 cup pecans | 1 cup confectioners sugar |
| ½ cup butter or margarine | 2½ cups sifted cake flour |
| ½ cup plus 2 T. shortening | 2 t. vanilla |

Set oven at 325°. Chop pecans rather coarsely. Cream butter and shortening together until smooth, then beat in confectioner's sugar gradually. Stir in the flour thoroughly, and add vanilla and pecans. Mix well and drop by teaspoon onto an ungreased baking sheet. Bake 15-20 minutes or until a delicate light brown. Makes 4 dozen favorites.

MRS. DON HUGHES

Pineapple Cookies

- | | |
|---|---------------------|
| 1 cup brown sugar | 2 eggs |
| 1 cup white sugar | 3 cups sifted flour |
| 1 cup shortening | 2 t. baking powder |
| 1 small can shredded pineapple and juice (save some juice for frosting) | ½ t. soda |
| | ½ t. salt |
| | Nuts if desired |

Sift the flour, baking soda and salt several times. Cream butter and sugars well. Add the rest in order given. Mix well. Drop by spoonful on greased cookie sheet. Bake at 325° for 12-15 minutes. Frost with powdered sugar and pineapple juice frosting.

MRS. RICHARD L. KELLY

Pineapple Raisin Cookies

- | | |
|---------------------|--|
| ½ cup shortening | ¾ cup not too well drained crushed pineapple |
| 1 cup brown sugar | 1 t. baking powder |
| 1 egg well beaten | 1 t. soda |
| ½ t. vanilla | ½ t. salt |
| ½ cup raisins | |
| 2 cups sifted flour | |

Cream shortening and sugar until light. Add egg, vanilla, raisins and pineapple. Sift the dry ingredients, add to creamed mixture. Drop by spoon on greased cookie sheet. Bake at 375° for 15 minutes or until lightly browned.

MRS. INEZ CASEY

Pineapple Cookies

- | | |
|---------------------------------|--------------------|
| ½ cup shortening | ¼ t. salt |
| 1 cup brown sugar | ¼ t. soda |
| 1 egg | 1 t. baking powder |
| ¾ cup drained crushed pineapple | 1 t. vanilla |
| 2 cups flour | ½ cup nut meats |

Mix as the pineapple cookies above.

MRS. J. J. BARICKMAN

Potato Flour Cookies

- | | |
|----------------------------|--------------|
| 2 cups butter or margarine | 3 cups flour |
| 1 cup sugar | ½ t. salt |
| 1 cup potato starch | 1 t. vanilla |

Mix well, form into balls, press down and top with pecan half or candied cherry. Bake.

MRS. L. A. WALLACE

Ranger Cookies

- | | |
|----------------------------------|----------------------------------|
| 1 cup butter or other shortening | ½ t. salt |
| 1 cup white sugar | 2 cups Rice Krispies or Wheaties |
| 1 cup brown sugar | 2 cups quick oatmeal |
| 2 eggs slightly beaten | 1 T. cream |
| 2 cups flour | 1 t. vanilla |
| 1 t. baking powder | 1 cup coconut (optional) |
| 1 t. soda | |

Cream shortening, sugar, and eggs. Add other ingredients, drop on greased baking sheet and bake. Makes about 6 dozen.

MRS. ESTHER GILBERT
MRS. JOHN PETERS

Russian Cookies

Beat 2 eggs lightly. Soak 1 cup cut-up dates in beaten eggs. Mix the following like pie crust:

- | | |
|-------------------|----------------|
| 2½ cups flour | 2 cups oatmeal |
| 1 cup shortening | ½ t. salt |
| 1 cup white sugar | 2 t. soda |
| 1 cup brown sugar | 1 t. vanilla |

Add egg mixture. Roll in small balls and flatten with fork. Bake in hot oven 375° about 10-15 minutes.

MRS. VERNON BIERMAN

Spritz Cookies

- | | |
|--------------------|---------------|
| 1 pound butter | 1 egg |
| 2 cups sugar | ¼ t. salt |
| 1 t. vanilla | 4½ cups flour |
| 1 t. baking powder | |

Cream butter and sugars. Sift salt, baking powder with flour. Beat egg into butter mixture, add vanilla and work into flour. Force dough through cookie press. Sprinkle with colored sugar and bake in 400° oven 8-10 minutes. Bake until done, but not brown. Makes about 100 cookies. If margarine is used, use a little less flour. Butter makes better cookies.

MRS. VERNON BIERMAN

Round Swedish Cookies

- | | |
|-------------------|-------------|
| Mix well: | 1 cup flour |
| ½ cup butter | 1 egg yolk |
| ½ cup brown sugar | |

Form in small balls. Dip in one egg, slightly beaten, roll in chopped nuts or coconut. Press center. Bake 8 minutes in 350° oven. Remove from oven, press again and bake 10 more minutes. Take from oven. When cold, fill center with frosting and nuts.

MRS. HARRY HULL

Old Fashioned Sugar Cookies (No rolling out)

1 cup powdered sugar	1 egg
2 cups flour	2 t. vanilla
½ t. salt	1 cup butter
1 t. cream of tartar	

Sift dry ingredients. Mix in butter thoroughly. Add egg and vanilla mixed together. Form small balls, dip in granulated sugar, and flatten with glass dipped in flour. Bake on greased cookie sheet; sprinkle sugar on top of cookie. Bake at 325° for 7-8 minutes.

MRS. PAUL McCOLLISTER

Tassies

Shells:	Filling:
2 bars margarine or butter	1 cup pecans chopped fine
2-3 oz. pkg. cream cheese	2 eggs
2 cups sifted flour	1½ cups brown sugar
	2 T. melted butter
	Salt and vanilla

Form into balls, mold into small muffin pans.

Sprinkle half of the pecans in the bottom of lined muffin pans. Beat eggs to mix, add sugar. Beat well. Add butter, salt and vanilla. Spoon over nuts, sprinkle with remaining nuts. Bake 15 minutes at 350°, then 10 minutes at 250°. Cool before removing from pans. Makes 4 dozen.

MRS. CHARLES JARRATT

ICE BOX COOKIES

Butterscotch Cookies

2 cups brown sugar	4 cups flour
1 cup shortening (part butter)	1 t. soda
2 beaten eggs	1 t. cream of tartar
1 t. vanilla	1 cup chopped nuts

Cream butter and sugar, add eggs, and the rest of the ingredients. Make into one or two rolls, refrigerate overnight. Slice thin and bake until golden brown.

MRS. DON ROYER

Date Nut Roll Cookies

2 cups brown sugar	1 t. vanilla
1 cup shortening (part butter)	½ t. salt
2 eggs	4 cups sifted flour
½ t. soda	

Cream sugar and shortening, add beaten eggs. Lastly add flour in which soda and salt have been added. Roll out dough, spread with cooled filling, roll up like jelly roll. Refrigerate overnight. Cut in slices and bake in moderate oven.

Filling:	½ cup walnut meats
1 pound dates cut in small pieces	½ cup water

½ cup sugar

Mix up, boil, and cool.

MRS. V. J. ELLERBROEK

Ice Box Cookies (Large Recipe)

- | | |
|--------------------|--------------------|
| 1 cup butter | 1 t. baking powder |
| 4 cups brown sugar | 4 eggs |
| 1 t. vanilla | 6 cups flour |
| 1 t. soda | 1 cup nut meats |

Cream butter and sugar well, mix in the rest of the ingredients in order given. Make in long rolls, refrigerate for several hours, slice and bake in 350° oven.

MRS. RAY PIERCE

Ice Box Cookies

- | | |
|-------------------|------------------------|
| 1 cup brown sugar | 1 t. vanilla |
| 1 cup white sugar | 1 cup shredded coconut |
| 1 cup butter | ½ cup nut meats |
| 2 eggs | 3 cups flour |

1 t. soda in a little hot water

Mix and make into a roll, put in refrigerator. Slice thin and bake at 325° for 12 minutes.

MRS. RICHARD L. KELLY

Ice Box Cookies

- | | |
|--------------------|---------------------------------------|
| 1 pound oleo | 1 t. soda dissolved in 2 T. hot water |
| 2 cups sugar | 1 t. almond extract |
| 3 beaten eggs | 1 cup nut meats |
| 5 cups flour | |
| 1 t. baking powder | |

Cream well the oleo and sugar, add beaten eggs. Mix well, and add the rest of the ingredients. Form into rolls, put in refrigerator overnight before slicing and baking. May be put in freezer and baked when needed.

MRS. HARRY FUHRMAN

Oatmeal Crisps

- | | |
|---------------------|-----------------|
| 3 cups oatmeal | 1 cup flour |
| 1 cup brown sugar | 1 cup butter |
| ¼ cup boiling water | ½ t. soda |
| ½ t. salt | ½ cup nut meats |

Mix oats, salt, sugar and flour. Add melted butter and mix well. Dissolve soda in water and add to this mixture. Shape dough into rolls and chill in refrigerator. Cut in thin slices and bake at 375° for 10-12 minutes. Large recipe.

MRS. ARTHUR AWE

Orange-Almond Cookies

- | | |
|-------------------|---|
| ½ cup butter | ¾ cups flour |
| ½ cup lard | ¼ t. soda |
| ½ cup white sugar | 2 T. orange juice, grated rind of an orange |
| ½ cup brown sugar | ½ cup slivered almonds |
| 1 egg | |
| Salt | |

Mix as all cookies. Mold into two rolls, cut in thin slices, bake on ungreased pan 10 minutes at 400°.

MRS. H. M. APPLETON

Refrigerator Cookies

$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ t. soda
1 cup sugar	$\frac{1}{2}$ t. cream of tartar
1 egg	$\frac{1}{2}$ cup nut meats
2 cups flour	

Cream shortening, add sugar, cream well. Add egg and mix. Sift dry ingredients together and add nuts. Add dry ingredients to the other mixture. Mold into rolls, wrap in wax paper, chill and slice. May be frozen until needed. Bake at 425° for 10 minutes.

MRS. DOROTHY PHIPPS

Spice Ice Box Cookies

1 cup shortening	$\frac{1}{2}$ t. salt
2 cups brown sugar	$\frac{1}{4}$ cup milk
2 eggs	4 cups flour
1 t. vanilla	1 t. baking powder
1 t. nutmeg	1 t. soda
2 t. cinnamon	1 cup chopped raisins
1 t. cloves	1 cup chopped nuts

Cream shortening and sugar. Add well beaten eggs, then the remaining ingredients and shape into rolls. Chill 24 hours. Cut in thin slices, place on well greased cookie sheet and bake in moderate oven 10 minutes. Makes 108.

MRS. JAMES M. DUNN

Thin Crisp Sugar Cookies

1 cup shortening	2 cups flour
1 cup sugar	1 t. salt
1 egg	$\frac{1}{2}$ t. soda

Cream shortening and sugar, add egg, beat well. Add sifted dry ingredients.

Other flavors to the above recipe. Divide dough into thirds.

LEMON—Add $\frac{1}{2}$ t. lemon extract to one portion.

Peanut Butter Orange—Add $\frac{1}{4}$ cup peanut butter, 1 T. grated orange rind to another portion.

Cocoa Spice—Mix 2 T. cocoa, $\frac{1}{4}$ t. nutmeg, $\frac{1}{4}$ t. cloves, and 1 T. water to the last.

Shape each portion into a roll. Refrigerate. Slice thin and bake at 400° until brown.

MRS. RAYMOND KINTIGH

Cooky Press Cookies

2 cups butter	2 t. vanilla
$1\frac{1}{3}$ cups sugar	1 t. almond
2 small or 1 large egg	Yellow coloring if egg yolks are pale.
$\frac{1}{2}$ t. salt	
$5\frac{1}{3}$ cups flour	

Cream in mixer butter, salt, sugar. Add eggs and beat well. Work in flour gradually. Add flavoring. Let mixture stand in refrigerator about an hour. Put through cookie press onto greased cookie sheet. Bake at 375°. May be decorated with colored sugar or candies. Makes 8 dozen.

MRS. C. E. Broderick

ROLLED COOKIES

Blind Date Cookies

- | | |
|--------------------------------|--------------------------------|
| 1 cup sugar | ¼ t. salt |
| 1 cup shortening (half butter) | Filling: |
| ½ cup milk | 1 pound dates cup up |
| 2 cups quick cooking oatmeal | 1 cup water |
| 2 cups flour | 1 cup sugar |
| 2 t. baking powder | Cook slowly until thick |

Cream sugar and shortening together. Add sifted dry ingredients alternately with the milk and oatmeal. Mix and roll out on a floured board. Cut out with round cookie cutter. Place a spoonful of filling in center of one round, cover with another, and press edges together firmly. Sprinkle sugar on top. Bake at 375° until light brown.

MRS. DONAVON LIMESAND

Christmas Cookies

- | | |
|---------------|----------------------|
| 1 cup butter | ½ t. lemon extract |
| 2/3 cup sugar | 3½ cups sifted flour |
| 2 eggs | 1 t. salt |
| 1 t. vanilla | |

Cream shortening and sugar. Add eggs and flavorings. Beat thoroughly. Add sifted dry ingredients, mixing only enough to combine. To make pattern cookies, roll out dough ¼" thick and cut with fancy shaped cutters. Decorate with colored candies and sugars. To make molded cookies, press dough through cookie press. Bake on ungreased baking sheet 10 minutes at 375°.

MRS. HARRY FUHRMAN

Crisp Sugar Cookies

- | | |
|--------------------|---------------------|
| 1 cup sugar | 2 cups sifted flour |
| ½ cup butter | 2 t. baking powder |
| 1 T. thin cream | ½ t. nutmeg or mace |
| 2 eggs well beaten | |

Cream well the shortening and sugar. Add cream, then well beaten eggs, nutmeg or mace, lastly flour and baking powder sifted together. Refrigerate overnight. Roll out, sprinkle with sugar, and cut into fancy shapes. Bake 10 minutes at 375°.

MRS. D. H. DILLON

Date-Almond Pinwheel Cookies

- | | |
|---------------------------|---------------------|
| ½ cup butter or margarine | 2 cups sifted flour |
| ½ cup brown sugar, packed | ½ t. baking soda |
| ½ cup white sugar | ¼ t. salt |
| 1 egg well beaten | |

Cream butter, add sugars gradually, beat until fluffy. Beat in egg. Sift together flour, soda, and salt; stir in mixture. Chill ½ hour. Roll dough into rectangle 10 by 16, spread with date mixture. Roll up like jelly roll. Wrap in wax paper and chill overnight. Slice in thin slices; bake 10-12 minutes until lightly browned at 350°.

Filling:

½ pound dates finely cut
¼ cup sugar

1/3 cup water
1/8 t. salt
¼ cup finely chopped almonds

Combine dates, sugar, water and salt in small pan. Cook over low heat for five minutes, stirring frequently. Cool and add nuts.

MRS. E. E. SWANSON

Ginger Creams (Sour Milk)

1 cup shortening
1 cup sugar
3 eggs well beaten
1 cup sour milk
1 cup molasses

3 t. soda (put 1 t. into molasses—
2 t. mixed with flour)
2 t. ginger
5½ cups flour

Cream shortening and sugar. Add eggs and molasses (with 1 t. soda.) Add sifted dry ingredients alternately with the sour milk. Roll out, and cut into desired shapes. Bake quickly at 350°. If you desire, you may top with whipped cream when serving.

MRS. WM. J. RHEA

Mrs. Mackowski's Sugar Cookies

6 eggs
1 cup butter
2 cups sugar
1 t. vanilla

1 t. nutmeg
1 t. baking powder for EACH
cup of flour until dough is stiff
enough to roll real thin.

Cream butter and sugar until light and fluffy, add the 6 eggs that have been beaten light, add vanilla and nutmeg and the amount of flour mentioned in ingredients. Bake in quick oven. This is a large recipe—makes delicate cookies, nice for holidays and teas.

MRS. RAY PIERCE

Powdered Sugar Cookies

1 cup powdered sugar
1 cup shortening (half butter)
1 egg beaten
1 t. vanilla

1 t. almond extract
2 cups flour sifted with
½ t. soda and
½ t. cream of tartar

Cream butter, add powdered sugar, mix well. Then mix in the rest of the ingredients, chill and roll out.

MRS. W. J. POPMA

Sugar Cookies (Sour or Buttermilk)

1¼ cups sugar
¾ cups butter
3½ cups flour
1 t. soda

1 egg
½ cup sour milk or buttermilk
preferred
1 t. vanilla

Mix as any sugar cookie, roll out, sprinkle with sugar.

MRS. J. J. BARICKMAN

White Cookies

4 eggs well beaten
 1½ cups sugar
 4½ cups flour

½ t. soda
 1 cup butter
 1 t. vanilla

Beat the eggs well, add sugar, continuing to beat. Cut butter into flour and soda (as you make pie dough), add sugar and egg mixture. Roll out, roll in sugar on top of sheet of dough. Cut in desired shapes. Bake 15 minutes at 400°. Makes 6 dozen.

MRS. AL POPMA

White Sugar Cookies

3 cups flour
 1 cup shortening
 1½ cups sugar
 1 t. soda
 1 t. baking powder

Mix as pie crust into very fine crumbs, add:
 3 eggs beaten well
 1 t. lemon extract
 1 t. vanilla beaten in eggs

After combining as described, roll very thin; cut with cookie cutters. Bake at 325° about 8 minutes. Very nice for Christmas decorated cookies. Makes 7 dozen.

MRS. ALICE VOLKERT

White Cookies (Sour Cream)

2 cups sugar
 1 cup sour cream
 1 cup shortening
 3 eggs
 1 t. soda

1 t. baking powder
 1 t. salt
 1 t. vanilla
 1 t. lemon extract

Combine like regular cookie, add flour enough to make a soft dough. Roll out, cut in desired shapes and bake.

MRS. ALBERT HURD

Cookies Requiring No Baking

Date Balls

2 cups dates
 1 cup sugar
 2 eggs beaten

2½ cups Rice Krispies
 ½ cup nuts
 Coconut

Beat the 2 eggs well, add dates and sugar, put in frying pan, stir, cook until thick. Add Rice Krispies and nuts. Wet hands in cold water, form balls of the mixture, roll in coconut.

MRS. C. D. MELOY

Fudge Oatmeal Cookies

Boil 3-5 minutes: (soft ball stage) 2 cups sugar, ¼ pound margarine, 4 T. cocoa, and ¼ cup milk. Add 3 cups raw oatmeal, ½ cup nuts, 1 t. vanilla and drop by spoon on waxed paper.

MRS. A. EGGERT

Macaroon

2 cups white sugar
 ½ cup oleo
 ½ cup milk
 1 t. vanilla

3 cups oatmeal (quick)
 1 cup shredded coconut
 8 T. cocoa
 ½ cup chopped nuts

Mix sugar and oleo and boil 1½ minutes. Add cocoa. Put the oatmeal, coconut and nuts in large bowl. Pour the boiling mixture over, mix well and drop on wax paper.

MRS. SOPHIA RUSSELL

No Bake Cookies

2 T. melted butter
 1 cup sugar
 1 cup dates cut up
 2 eggs beaten

1 T. lemon juice
 1 t. vanilla
 ½ cup black walnuts
 3 cups Rice Krispies

Cook the first 5 ingredients to the soft ball stage, stirring constantly. Remove, cool a little, add vanilla, nuts and Rice Krispies. Put a little powdered sugar on waxed paper. Make two 2-inch rolls, refrigerate, then cut into ¼ inch slices.

MRS. A EGGERT

Oatmeal Cookies

3 cups oatmeal
 1 cup coconut
 6 T. cocoa
 ½ cup nuts

½ cup milk
 2 cups sugar
 ½ cup butter

Mix the first 4 ingredients together well. Boil the last three items together 2 minutes, then add vanilla. Pour over the first mixture and drop by spoon on waxed paper or buttered plate.

MRS. C. D. MELOY
 MRS. E. E. BECK

Desserts & Puddings

Angel Food Dessert

- | | |
|--|-----------------------|
| 1 No. 2 can crushed pineapple | 1 cup milk |
| 1-4 oz. pkg. marshmallows,
finely cut | 1 cup chopped almonds |
| 1-8 oz. bottle maraschino cherries | 1 pt. heavy cream |
| 1 envelope Knox gelatin | 1 angel food cake |

Combine pineapple, marshmallows and cherries, including juice. Let soak six hours or overnight. Soften gelatin in $\frac{1}{2}$ cup cold milk, add $\frac{1}{2}$ cup of hot milk. Chill until slightly thickened. Add fruit mixture and almonds, fold in whipped cream. Cut cake in three layers crosswise and put together with mixture and frost tops and sides of same. Chill before serving.

MRS. MYRON M. BUSHLOW

Angel Food Delight

- | | |
|-------------------------------|---------------------|
| 1 loaf angel food cake | 4 egg yolks |
| 1 pkg. chocolate chips | 2 T. powdered sugar |
| 1 $\frac{1}{2}$ T. warm water | 1 cup whipped cream |
| 4 egg whites | 1 cup nuts |

Break half of cake into small bits in well greased pan. Melt chocolate chips in warm water in double boiler. Remove from fire and beat in egg yolks, one at a time, add powdered sugar. Beat egg whites and fold into whipped cream, then fold into other mixture. Put in nuts and pour half over cake and add remainder of cake and mixture. Let stand over night. Serve with whipped cream or other topping.

MRS. V. C. PIERCE

Angel Food Delight

- | | |
|---------------------------|-------------------------|
| 1 $\frac{1}{2}$ cups milk | $\frac{1}{2}$ cup sugar |
| 2 egg yolks, beaten | |

Bring above ingredients to a boil. Remove from the fire, add envelope of Knox gelatin, which has been dissolved in scant $\frac{1}{4}$ cup water. Cool. Fold in 2 beaten egg whites and 1 cup cream, whipped. Break $\frac{1}{2}$ of oblong angel food cake into pieces in a well-greased 9"x9" pan. Pour over one half of custard. Add 1 can of drained fruit cocktail, sprinkle with nuts, add rest of cake pieces and add other half of custard over the top. Let stand over night. Serve with whipped cream.

MRS. D. J. SPOOR

Angel Parfait

9 egg whites
1 cup sugar

1 T. vinegar
1 t. vanilla

Beat eggs until stiff and add sugar gradually, then add vinegar and vanilla. Bake in 2 round pans, on slightly buttered brown paper in a very slow oven between 200° and 250° for about an hour. Do not brown. Use 12 macaroons toasted until crisp. Crush with rolling pin and mix in $\frac{1}{2}$ pint of cream, whipped. Spread over bottom layer of cake, then put other layer on top and spread with another $\frac{1}{2}$ pint of cream, whipped. Put a few macaroon crumbs on top with whole maraschino cherries. Serve at table.

MRS. SAM MANGOLD

Apple Crunch

Slice apples in a pan. Mix 1 cup white sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup flour, 1 t. baking powder, salt and cinnamon. Add 1 egg. Crumble this over the apples. Bake at 350° for 45 minutes. Serve with whipped cream.

MRS. RICHARD KELLY

Apple Crunch

4 sliced tart apples
 $\frac{1}{2}$ cup water (less for juicy
apples)
1 t. cinnamon

$\frac{3}{4}$ cup flour or 1 cup cornflake
crumbs
1 cup white or brown sugar
 $\frac{1}{2}$ cup butter

Arrange apples in deep, buttered baking dish. Add water. Blend cinnamon, flour, sugar and butter with fork. If cornflakes are used, mix with sugar and add the butter, melted. Pat over apples or stir into apples with fork. Bake at 350° until apples are tender and crust is brown (about 30 minutes). Serve with whipped cream, ice cream or plain cream.

PEACH CRUMBLE PIE: Slice peaches into shallow baking dish. Sprinkle with crumb mixture and bake as above.

MRS. RAYMOND KINTIGH

Apple Pudding

2 cups flour
2 t. baking powder
1 t. salt

2 T. lard
 $\frac{3}{4}$ cup sweet milk

Mix and roll out $\frac{1}{4}$ inch thick. Spread butter on dough. Put apples that have been peeled and cut in slices on dough. Sprinkle with sugar and cinnamon. Roll, cut in $\frac{1}{2}$ inch rolls and put in baking dish. Pour syrup of $1\frac{1}{2}$ cups sugar and 2 cups water over apple rolls and bake $\frac{1}{2}$ hour in moderate oven.

MRS. LESTER MELTON

Apricot Ice Box Dessert

Take $\frac{2}{3}$ of $\frac{3}{4}$ pound of vanilla wafers crushed and place in lined glass cake pan, 9x9". Pat down evenly.

1 cup powdered sugar, $\frac{1}{2}$ cup butter, cream all in mixer until runny. Add 2 well beaten eggs. Pour over crushed wafers in pan. Cover the whole with 1 cup finely chopped English walnuts.

1 cup dried or canned apricots cut or crushed in small pieces, spread over top of walnut meats. Then measure 1 cup whipping cream, whip until smooth, spread on top of apricots. Cover all with whipped cream and then put balance of crushed wafers over the top of whipped cream. Place in refrigerator, under freezing unit. Do not freeze. Cover with waxed paper.

MRS. C. A. GROVES

Apricot Ice Box Dessert

$\frac{1}{2}$ cup soft butter

2 cups powdered sugar

$\frac{1}{4}$ t. salt

4 eggs, beaten separately

$\frac{1}{2}$ lb. dried apricots

1 lb. vanilla wafers

1 cup whipping cream

1 t. vanilla

Soak apricots, then cook until tender. Put through seive. There should be 2 cups strained pulp. It should be just thin enough to spread. Sweeten pulp with $\frac{1}{4}$ cup sugar. Crush vanilla wafers. Spread them in bottom of a large pan. Save a few crumbs for the top. Cream the butter and powdered sugar, add salt, beaten egg yolks, vanilla and mix. Add beaten whites. Pour this mixture over the crumbs in the pan. Pour and spread the apricot pulp over this custard. Spread whipped cream over the apricots. Sprinkle the remaining crumbs over the top. Set in the refrigerator to chill. Cut in squares to serve. Can be made the day before using. Serves 15 to 16.

BLANCHE HIRSCHMAN

Apple Torte

$\frac{2}{3}$ cup sifted flour

3 t. baking powder

$\frac{1}{2}$ t. salt

2 eggs, beaten

$1\frac{1}{2}$ cups sugar

3 t. vanilla

2 cups diced apples

1 cup chopped walnuts or pecans

Sift together the flour, baking powder, and salt. Add sugar and vanilla to beaten egg. Beat well. Add dry ingredients, apple and nuts to liquid mixture. Mix well and bake in a well-greased 8x12x4" baking dish for 45 minutes at 350°. Serve with scoop of vanilla ice cream. Serves 8.

MRS. MAX PIXLER

Baked Custard

(6 SERVINGS)

3 eggs

$\frac{1}{4}$ to $\frac{1}{3}$ cup granulated sugar

$\frac{1}{4}$ t. salt

3 cups milk, scalded

1 t. vanilla

Beat the eggs, slightly, stir in sugar and salt. Gradually stir in milk. Stir in vanilla and pour into custard cups. Set cups in a pan with about half an inch of hot water. Bake in slow oven, 325°. Test with knife. If it comes out clean, custard is done.

MRS. C. J. JENKINS

Baked Pineapple

1 No. 2 can crushed pineapple 1 cup sugar
 5-6 slices fresh bread crumbs ½ cup melted butter

Mix sugar and pineapple and let stand; add bread crumbs and butter. Put into a greased baking dish and bake in a hot oven until brown, about 1 hour. If the mixture seems thin, more bread can be added.

MRS. JAMES HUBER

Blitz Torte

½ cup butter 3 T. milk
 ½ cup sugar 1 t. baking powder
 4 egg yolks 1 cup flour

Spread above ingredients in two large, deep layer tins.

Beat whites of four eggs, add 1 cup powdered or granulated sugar gradually, and spread this over the dough, then sprinkle with chopped walnuts or almonds.

Bake in medium oven 20 to 25 minutes. Fill with stiffly beaten whipped cream after it is cool. Use zipper cake pans or torte pans greased with butter, dredge with flour. Cool before removing from pans.

MRS. CHAS. SWINDLE

Blitz Torte

½ cup butter ½ cup sugar
 4 egg yolks ½ cup and 2 T. cake flour
 4 t. milk 1 t. baking powder

Cream butter and sugar. Add egg yolks, milk and flour which has been sifted with the baking powder. Pour into two 8-inch cake pans and top with:

4 egg whites, beaten 1 t. vanilla
 ¾ cup sugar ¾ cup nut meats

Spread meringue on unbaked layers and bake 20 to 25 minutes. When ready to serve, prepare:

1 cup whipping cream, whipped 1 cup crushed, drained pineapple
 1½ T. powdered sugar ¼ t. vanilla

Put this between layers and serve immediately.

MRS. E. J. WILLBRANDT

Boysenberry Dessert

½ lb. marshmallows 1 No. 2 can boysenberries
 ½ cup milk 2 T., level, cornstarch
 1 cup heavy cream

Place marshmallows and milk in double boiler and stir until marshmallows are melted. Cool and fold in whipped cream. Drain juice from boysenberries, add cornstarch and mix well. Cook over medium heat and stir until thick. Then cool. Fold in berries.

First put in marshmallow mixture on crust mixture and then the berry mixture and then cover with the balance of marshmallows mixture and sprinkle balance of crumbs over the top. Chill several hours.

18 graham crackers 2 t. sugar

½ cup butter

Roll crackers, blend in butter and sugar. Use on top and bottom.

MRS. E. E. SWANSON

Boysenberry Delight

$\frac{1}{4}$ cup melted butter or margarine $1\frac{1}{2}$ cup graham cracker crumbs

Combine, reserving 3 T. crumbs for top. Spread in bottom of pan 8x12.
 $\frac{1}{2}$ cup milk $\frac{1}{2}$ lb. marshmallows

Combine and melt in top of double boiler.

1 cup heavy cream, whipped $\frac{1}{4}$ cup sugar
1 can (1 lb., 3 oz.) sweetened boysenberries 3 T. cornstarch
1 T. lemon juice

Combine last four ingredients in sauce pan and cook until thick. Cool then add to whipped cream and marshmallow mixture. Spread over crackers in pan. Sprinkle 3 T. of crumbs over top. Chill several hours. Makes 8 to 10 servings.

MRS. BROOK THOMSON

Brown Pudding

1 cup brown sugar 2 t. baking powder
 $\frac{1}{2}$ cup butter 1 cup dates
2 t. cinnamon Milk to make soft dough
2 cups flour

Mix all together and place in greased pan about 9x9.

Make syrup of:

2 cups brown sugar $2\frac{1}{2}$ cups water

Dissolve sugar in water and pour over cake batter. Bake at 350° for about 1 hour.

MRS. D. J. SPOOR

Butterscotch Peach Dessert

(6 Servings)

2 T. butter $\frac{1}{2}$ t. salt
1 cup sliced peaches $\frac{2}{3}$ cup sugar
6 T. brown sugar 4 T. shortening
1 T. water $\frac{1}{2}$ cup milk
1 cup sifted flour $\frac{1}{2}$ t. vanilla
 $1\frac{1}{2}$ t. baking powder 1 egg

Use six 3-inch custard cups (ungreased) or muffin tins. Divide the first four ingredients between the 6 cups.

Sift flour, baking powder and sugar together. Add shortening, milk, vanilla and egg. Beat 2 minutes at medium speed.

Pour into custard cups, filling them $\frac{2}{3}$ full. Bake in preheated moderately hot oven, 375° for 30 minutes. Serve in the cups or wait 5 minutes before turning out on serving plates. Serve with plain or whipped cream or ice cream.

MRS. C. J. JENKINS

Buttermilk Sherbet

2 cups buttermilk 1 cup grated pineapple (canned)
 $\frac{1}{2}$ cup sugar

Freeze to a mush, then take out and add one unbeaten egg white and 1 t. vanilla. Stir well, and finish freezing in refrigerator tray.

MRS. MILDRED MOORHEAD

Cherry Crunch

1½ cups flour	2/3 cup shortening
1½ cups oatmeal	1 t. soda
¼ cup brown sugar	½ t. salt

Put crumble mixture on bottom of pan. Thicken 1 can of cherries and put on crumbled mixture. Put remaining half of crumb mixture on top of cherries. Bake for 45 minutes in moderate oven.

MRS. FLOYD EHRICH

Chocolate Ice Box Dessert

Part I

4 egg yolks, beaten	2 squares melted chocolate
Add ¼ cup water	1/3 cup powdered sugar

Part II

Cream 1/3 cup butter with	1 t. vanilla and
1 cup powdered sugar.	½ cup nuts

Blend parts I and II. Fold in 4 beaten egg whites. Line buttered ice box or cak pan with vanilla wafers (1 pkg.). Pour on mixture and chill. Spread with vanilla ice cream before serving. Top with a few crumbs left over from the bottom layer.

MRS. DON HUGHES

Chocolate Ice Box Dessert

Melt:

1 pkg. chocolate chips and add	1 T. sugar
2 T. water	4 beaten egg yolks

Cook in double boiler 2 minutes. Cool and add 4 beaten egg whites and 1 cup cream, whipped. Fold in 1 bar angel food cake broken in small pieces. Put in 9x13 pan. Keep in refrigerator 5 or 6 hours before serving, this freezes well.

MRS. PARKER RUTHERFORD

MRS. EDNA M. MILLER

Chocolate Ice Box Cake

2 cups brown sugar	1 cup sour cream
1/3 cup butter	¾ cup boiling water
2 squares chocolate	1 t. soda
2 eggs	1 t. vanilla
2 cups flour	¼ t. salt

Melt butter and chocolate. Add brown sugar and cream. Add eggs, one at a time. Beat well. Add flour, cream, vanilla and salt. Mix well. Combine soda and boiling water. Add to above mixture. Let stand in refrigerator over night and bake in cup cakes. Batter will keep a week. Makes 2 dozen.

MRS. LYLE MAXWELL

Chocolate Chiffon Roll

$\frac{3}{4}$ cup sifted cake flour	3 egg yolks
$\frac{3}{4}$ cup granulated sugar	6 T. water
1½ t. baking powder	1 t. vanilla
1 t. powdered coffee	$\frac{1}{4}$ t. cream of tartar
$\frac{1}{2}$ t. salt	3 egg whites
$\frac{1}{4}$ t. cinnamon	Sifted powdered sugar
$\frac{1}{4}$ cup cocoa	1 cup whipping cream, whipped
$\frac{1}{4}$ cup bland salad oil	

Sift cake flour, sugar, baking powder, coffee, salt, cinnamon and cocoa into a deep mixing bowl. Make a well in the center of the ingredients and add salad oil, egg yolks, water and vanilla. Beat with a wooden spoon until smooth.

Sift cream of tartar over egg whites. Beat until very stiff. Gently fold the first mixture into egg whites. Line a jelly roll pan with waxed paper, then grease the paper with salad oil. Turn batter into prepared pan.

Bake in a pre-heated moderate oven, 350°, for exactly 12 minutes or until cake springs back when touched lightly with finger tip.

Quickly turn out on a cloth sprinkled lightly with sifted powdered sugar. Peel off paper and cut off crisp edges. Starting at long side, roll up in cloth and cool.

Unroll and remove from cloth. Spread with whipped cream almost to the edge. Reroll, wrap in waxed paper and chill for at least a half hour. At serving time, slice roll on the bias, if possible.

MRS. RAYMOND KINTIGH

Chocolate Marshmallow Dessert

Separate 3 eggs	1 small can of chocolate syrup
1 cup powdered sugar	or 1 cup.
$\frac{1}{2}$ cup butter	10 graham crackers, crumbled
$\frac{1}{2}$ lb. marshmallows, finely cut	$\frac{1}{2}$ cup nutmeats, finely cut

Cream powdered sugar and butter, add beaten egg yolks, mix well, add syrup, marshmallows and nuts. Fold in stiffly beaten egg whites. Line 9 inch pan with 8 of the crumbled graham crackers. Add mixture, top with rest of crumbled crackers. Refrigerate over night. May serve with whipped cream.

MRS. JUSTUS MILLER

Chocolate Mint Ice Box Dessert

Roll chocolate wafers into crumbs. Grease cake pan and line with crumbs.

Cut up 8 marshmallows and dissolve in $\frac{1}{2}$ cup of milk, heated. Add $\frac{1}{2}$ t. plain gelatin, dissolved in tiny bit of water.

Let cool.

Whip $\frac{1}{2}$ pint cream and add to first mixture. Flavor with $\frac{1}{2}$ t. peppermint extract. Pour on top of crumbs. Cover with rest of crumbs and let stand in ice box for 24 hours.

MISS FLORENCE FRISBIE

Chocolate Pudding, Delicious

$\frac{3}{4}$ cup sugar
1 T. flour, large

3 T. Hershey's cocoa, large

Mix these dry ingredients very well until smooth.

Beat 2 whole eggs and mix thoroughly with the above dry ingredients.

Slowly add $\frac{3}{4}$ cup rich milk and mix well.

Cook slowly on a low blaze and stir constantly or it will become lumpy.

When thick enough add 1 T. butter and 2 t. vanilla and beat well. This will make 6 to 8 servings. Whipped cream and a marascino cherry is very good on it or plain cream.

MRS. W. J. LEEDS

Chocolate Refrigerator Dessert

$\frac{1}{2}$ cup powdered sugar
 $\frac{1}{2}$ cup butter
3 eggs
 $\frac{3}{4}$ cup Hershey syrup

$\frac{1}{2}$ lb. marshmallows
1 cup nut meats
 $\frac{1}{2}$ pt. whipping cream
16 graham crackers

Cream sugar and butter. Add yolks of eggs, well beaten, then the Hershey syrup, marshmallows, cut fine, and chopped nut meats. Whip cream until just stiff and add to first mixture. Then fold in 3 egg whites, well beaten.

Roll the graham crackers fine. Line an $8\frac{1}{2}$ "x $11\frac{1}{2}$ " pan with $\frac{1}{2}$ of the crumbs, put mixture on and sprinkle rest of crumbs on top. Refrigerate for 24 hours and serve with whipped cream.

MRS. JAMES HUBER

Chocolate Sauce

$\frac{1}{2}$ lb. butter
1 lb. powdered sugar

1 can Carnation evaporated milk
6 oz. chocolate

Mix together and bring to the boiling point. Store in refrigerator when cool. Makes 4 cups. Very good for hot fudge sundaes.

MRS. JUSTUS MILLER

Chocolate Sauce

1 cup sugar
2 T. Cocoa (heaping)
2 T. butter

$\frac{7}{8}$ cup evaporated milk
1 t. vanilla

Combine sugar and cocoa. Stir over low heat about 2 minutes. Do not let sugar melt. Add butter and blend. Add milk, stirring constantly. Increase heat to rapid boil. Boil one minute, stirring constantly. Remove from heat and add vanilla. Serve hot or cold. Will be of thick consistency.

FAYE YAGGY

Chocolate Chip Torte

1¾ cups sifted all-purpose flour	½ cup vegetable shortening
2 T. cocoa	1 cup sugar
½ t. salt	2 eggs, well beaten
1 cup finely cut dates	1 t. vanilla
1 cup boiling water	1 cup chopped nuts
1 t. soda	1-6 oz. pkg. chocolate chips
½ cup butter or margarine	

Sift flour, cocoa and salt. Mix dates, boiling water and soda. Cool. Cream shortenings, add sugar and eggs. Alternately add flour and date mixtures. Add vanilla. Spread in greased 13"x9½" pan; sprinkle with nuts and chocolate chips.

Bake in moderate oven, 350° for 45 minutes. Cool, cut into squares. Serve plain or with ice cream. Yields 15 to 20 portions.

MRS. JOHN MOLYNEUX

Coffee Marshmallow Dessert

12 marshmallows, cubed or 72 miniature marshmallows. Pour ½ cup boiling coffee over marshmallows and beat with mixer until dissolved. When it starts to set add ½ pint cream, whipped. Serve in sherbet cups and top with whipped cream and a cherry.

MRS. L. E. GARLOCK

Cranberry Sherbet

1 lb. cranberries	¼ cup cold water
2 cups boiling water	2 cups sugar
1 t. gelatin	1 pint ginger ale

Cook cranberries in boiling water until done, press through a strainer. Add gelatin, which has been dissolved in the cold water and add sugar and stir until dissolved. Cool and add ginger ale, pour in trays and freeze. Stir occasionally until it sets. This is very good served with fowl.

MRS. ESTHER GILBERT

Cranberry-Orange Sherbet

SERVES 8

1 lb. (4 cups) cranberries	2 T. grated orange rind
2 cups water	1 t. unflavored gelatin
2 cups sugar	¼ cup lemon juice
1 cup orange juice	

Cook berries in water until skins pop; press through strainer, add sugar and heat to boiling. Soften gelatin in orange juice; stir in hot mixture, add orange peel and lemon juice. Freeze in refrigerator until mushy. Put in mixing bowl and beat. Freeze firm.

ELEANOR HICKS

Cream Puffs

$\frac{1}{2}$ cup shortening	1 cup sifted flour
$\frac{1}{8}$ t. salt	4 eggs
1 cup boiling water	

Heat first three ingredients to boiling, reduce heat, add flour at once. Stir until mixture forms white ball. Remove from fire. Add eggs, one at a time, beating after each addition. Drop by spoonful on cooky sheet. Bake at 450° for 20 minutes. Then 350° for 20 minutes, or less, until done. Fill with favorite pudding or ice cream. Top with sauce. Makes about 15 puffs. The size of the cream puff may be varied as you wish.

MRS. CARL BECKMAN
MRS. JOHN H. PETERS

Custard

Scald 4 cups of milk, add 4 slightly beaten eggs. Add $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ t. salt and 1 t. flavoring. For baking, the custard is poured either into individual cups or into a casserole which has been rinsed in cold water, set it in a pan filled $\frac{1}{2}$ full of hot water. Bake in moderate oven 325° to 350°, until a knife inserted in the center will come out clean. For variation, substitute $\frac{1}{2}$ cup honey for the sugar or 1 cup strong coffee for 1 cup of milk.

MRS. HARRY FESSLER

Date Torte

Add 1 cup sugar to 2 eggs, well beaten, and stir well. Add 1 cup soft bread crumbs to which has been added $\frac{1}{2}$ t. baking powder, 1 cup pitted dates, $\frac{1}{2}$ cup walnuts. Put into baking dish and set in pan of water and bake very slowly in oven.

MRS. C. H. HALL

Date Pudding

1 egg	$1\frac{1}{2}$ cups boiling water
1 cup sugar	$1\frac{1}{2}$ cups flour
1 t. soda	$\frac{1}{4}$ t. salt
$1\frac{1}{2}$ cups chopped dates	1 t. baking soda
1 cup nuts (English Walnuts)	1 t. vanilla
$\frac{1}{4}$ cup butter	

Pour boiling water over dates, butter and soda. Beat egg, add salt, vanilla and dry, sifted ingredients. Bake at 350° in greased cake pan, 13"x8".

TOPPING SAUCE

1 cup datese	1 t. flour
1 cup sugar	$\frac{3}{4}$ cup water
$\frac{1}{2}$ cup nuts, chopped	1 T. butter

Cook until thick in a double boiler. Cool and spread over cake. Serve whipped cream on top.

MRS. SAM MANGOLD

Dessert

- 1 No. 1 can crushed pineapple
1 cup sugar
1 pkg. strawberry jello
- 1 large can Pet milk
16 graham crackers, crushed

Bring to a boil pineapple and sugar. Add strawberry Jell-o. Chill Pet milk and whip. Fold into above mixture. Put half of crushed graham crackers on top and half on bottom in large loaf cake pan. Chill. Lemon Jell-o can be used.

MRS. E. O. HENDRICKSON

English Toffee Icebox Dessert

- Cream:**
¼ lb. butter
2 cups powdered sugar
- 1 t. vanilla
2 egg yolks
1 cup nut meats

Add:

2 T. Cocoa

Fold in 2 well beaten egg whites. Place in bottom of pan a layer of crushed vanilla wafers. Add custard. Over the top, sprinkle vanilla wafer crumbs. Let stand in ice box over night.

MRS. LEW McDONALD

Fresh Strawberry Roll

- 2 cups flour
1 t. salt
1 t. baking powder
- ¼ cup butter
1 egg
3 T. milk

Mix flour, salt and baking powder and sift together into bowl. Mix ¼ cup butter with flour mixture. Beat egg with milk and add to flour and butter mixture. Roll out dough in thin sheet, spread with 2 T. softened butter.

Wash 2 cups of berries, cut in halves and spread over dough. Sprinkle ½ cup sugar over berries. Roll up like jelly roll and cut in six pieces. Beat egg yolk and add 1 T. milk, spread over rolls. Sprinkle rolls with 1 T. sugar. Bake 30 minutes at 375°.

MRS. M. S. MILLER

Fruit Cocktail Dessert

- Sift together:**
1 cup sugar
1 cup flour
½ t. soda
- ½ t. salt
Add and mix gently:
2 eggs, well beaten
2 cups fruit cocktail, well drained

Add to first mixture; spread in greased dish. Sprinkle on ½ cup brown sugar, ½ cup nuts. Bake at 300° for about 1 hour. Can serve 10 to 12. Use with or without whipped cream.

MRS. WM. DUVEN

Fruit Pudding

- ½ cup butter
½ cup sugar
1 egg
1 cup buttermilk or sour milk
- 1 t. soda
1 large cup chopped figs or raisins
Flour to make stiff as cake batter

Steam 1½ hours then dry in oven. Serve with lemon sauce.

LEMON SAUCE

- | | |
|-------------|-----------------------|
| 1 cup sugar | 1 T. flour |
| 1 T. butter | 1½ cups boiling water |

When thickened add juice of 1 lemon.

MRS. HARRY FUHRMAN

Fudge Pudding

Mix in 1 quart baking dish or 8x8 cake pan;

- | | |
|-------------|--------------------|
| ¼ cup sugar | 1 t. baking powder |
| 3 T. cocoa | ¼ t. salt |
| ¼ t. salt | 1/3 cup sugar |

1 cup hot water

Mix:

- | | |
|-------------|--------------------------------------|
| Sift: | ¼ cup salad oil or melted shortening |
| ¾ cup flour | ½ cup milk |
| 2 T. cocoa | |

Mix, pour into sauce in baking dish. Bake about 40 minutes at 350°
 Serve warm. Chocolate sauce will be in bottom of baking dish. Makes 6 servings.

MILDRED GRAHAM

Hot Fudge Pudding

- | | |
|-------------------------------------|---------------------------------|
| 1 cup sifted flour | 3 sqs. bitter chocolate, melted |
| ½ t. baking soda | 2 T. shortening, melted |
| ¼ t. salt | 1 cup chopped walnut meats |
| ¾ cup sugar | 1 cup brown sugar |
| 2 T. vinegar and milk to make ½ cup | 1¾ cups boiling water |

Sift flour, soda, salt and white sugar together in a mixing bowl. Add vinegar and milk, 1 sq. chocolate, shortening and walnuts. Stir until well blended. Turn into greased 8" pan, 2" deep (glass casserole works fine), 1½ qt. size. Sprinkle brown sugar over batter, mix together 2 sqs. chocolate and boiling water. Pour over batter. Bake at 350° for 40 to 45 minutes. Serve warm with sauce from pan.

ARABELLA OLSON

Fudge Topping

- | | |
|--------------------------------|-------------|
| 2 sqs. unsweetened chocolate | 1/8 t. salt |
| ½ cup water | Vanilla |
| 1½ cups Karo syrup, blue label | |

Cook chocolate and water until chocolate is melted. Add hot Karo syrup and simmer for 10 minutes, stirring constantly. Serve hot on cake. Serve hot or cold on ice cream.

MRS. RICHARD KELLY

Glorified Rice

- | | |
|-----------------------------------|---|
| 1½ pkg. lemon Jell-o dissolved in | 1 cup hot water and 1 cup pineapple juice |
|-----------------------------------|---|

Let cool until nearly set, then whip in 2 T. sugar and add 1 small can of drained pineapple, 1 large cup cooked rice, 1 cup whipped cream. Serve with whipped cream on top. Will serve 9.

KATIE BETSWORTH

Grape Ice Box Dessert

2½ cups grape juice

½ cup minute tapioca

Cook in top of double boiler 15 minutes. Add 1 cup sugar and cook 5 minutes. Remove from stove and add a flat can of crushed pineapple and juice and rind of 1 orange, and ½ cup broken nut meats. Cool the mixture. Line a 13x9" pan with whole vanilla wafers, put in a layer of filling, another layer of crushed wafers, more filling and top with a thin layer of crushed wafers. Serve with whipped cream, Makes 12 servings.

MRS. GEORGE AVERY

Homemade Ice Cream

Beat 10 eggs until light and fluffy. Add 2 cups sugar and beat well. Add 2 cans Carnation milk and 4 T. lemon extract. Pour into freezer and add enough milk to make a gallon (almost 2 quarts).

MRS. LEE E. DOUPE

Ice Box Dessert

1 pkg. chocolate covered
graham crackers

1½ cups whipped cream

15 small sticks (1 cup) crushed
peppermint candy

30 marshmallows (1pkg.) cut in
pieces

Crush crackers and put ½ on bottom of pan. Mix rest of ingredients and pour over crackers. Put other ½ of crackers on top. Press down with hand.

MRS. R. A. CASWELL

Ice Box Dessert

¾ lb. vanilla wafers (crumb)

3 eggs, separated

2 sqs. chocolate, melted

Vanilla ice cream

½ cup powdered sugar

Melt chocolate in double boiler. To this warm chocolate add beaten egg yolks to which sugar has been added. Then add beaten egg whites. Spread one-half cooky crumbs in bottom of 8x10 pan. Spread over this ½ of chocolate mixture. Then lay over this slices of vanilla ice cream. Cover with rest of chocolate and top with balance of cooky crumbs. Let stand in freezer ver night or until frozen solid.

MRS. A. J. AWE

Ice Cream Dessert

3 cups rice Chex (crushed)

½ cup cocoanut

1/3 cup melted butter

½ cup nut meats

½ cup brown sugar

Mix together, place ½ of this on bottom of greased pan. Spread 1 quart of ice cream between. Sprinkle the remaining mixture on top. Place in refrigerator.

MRS. W. J. POPMA

MRS. MYRON M. BUSHLOW

Ice Cream Dessert

¼ cup butter

2 cups crushed cornflakes

½ cup white sugar

About a pint of ice cream

Mix the above first three ingredients, then line a refrigerator tray with the mixture and place the ice cream on top. Cover with the same crumb mixture. Freeze in refrigerator and serve in squares.

MRS. RAYMOND KINTIGH

Lemon Bread Pudding

Add:	2 egg yolks
3 cups scalded milk	Lump of butter
To:	1 lemon rind, grated
1 cup bread crumbs	½ cup sugar

Bake in 300° oven. When cooled, add the beaten egg whites in which the juice of 1 lemon and 1 cup sugar have been added. Brown.

MRS. ROBERT ENGEL

Lemon Curd

2 cups sugar (white)	Juice of 3 or 4 lemons and rind,
¼ lb. butter	grated
6 eggs	

Beat eggs, grate lemon rind and add other ingredients. Cook in double boiler until thick.

Make 1 crust pies in small muffin pans of rich pastry. Put small amount of lemon curd in each one before you bake them. These are English tarts. Strawberry jam can be used on same tarts instead of lemon.

MRS. LESTER MELTON

Frozen Lemon Custard

½ lb. vanilla wafers	1 cup whipping cream
3 eggs, separated	1 T. lemon rind
½ cup sugar	¼ cup lemon juice

Place layer of crumbs on bottom of dish.

Beat whites of eggs and add sugar.

Beat yolks and add to egg whites. Add rind and juice. Fold in whipped cream. Place remainder of crumbs on top. Freeze in ice trays.

MRS. C. H. HALL

Frozen Lemon Dessert

3 egg yolks	Juice and rind of 1 lemon
½ cup sugar	

Cook together in double boiler until thick. Cool. Then fold in 3 beaten egg whites and 1 cup whipped cream. Put crushed graham crackers or vanilla wafers on top and bottom and freeze. Serve with whipped cream.

MRS. H. A. EHRICH

Lemon Sauce For Angel Food Cake

Beat well:	Juice of 2 oranges and lemon
5 egg yolks	juice to make 1 cup.
1 cup sugar	

Cook in double boiler 20 minutes, beating continuously. When cool, add 1 cup whipped cream. Serve on slices of cake.

MRS. E. J. WILLBRANDT
MRS. LESTER MELTON

Marshmallow Delight

Roll 20 graham crackers fine, add 3 T. melted butter, 2 T. brown sugar. Mix, press firmly in bottom of 10x14 pan.

Dissolve 1 pkg. Knox gelatin in $\frac{1}{2}$ cup hot water. Set cup in pan of hot water, put heat on and stir until dissolved. Beat 3 egg whites stiffly, add $\frac{1}{2}$ cup sugar and Knox gelatin that has been dissolved and mix well. Beat 1 cup whipping cream and mix well with the egg white mixture. Add 14 oz. can of crushed pineapple (partly drained), $\frac{1}{2}$ cup nut meats and 24 quartered marshmallows. Spread mixture over graham crackers and let chill.

Dissolve 2 pkgs. flavored Jell-o in $3\frac{1}{2}$ cups hot water, cool, and when it begins to set, pour it over the whipped cream mixture and chill. May be made the day before.

MRS. R. KIELHORN

Meringues

2 egg whites
1 cup sugar
1 t. vanilla

1 t. vinegar
1 t. cornstarch

Put together in a bowl, beat until it stands in a peak. Bake in 300° oven for 30 to 40 minutes. Will also make a large pie shell. You can add nuts, cocoa or cocoanut for small kisses. Bake on waxed paper.

MRS. A. EGGERT

Norwegian Torte

$\frac{1}{4}$ cup butter
1 cup brown sugar
2 egg yolks

$1\frac{1}{2}$ cups flour
2 t. baking powder
1 t. vanilla

Mix well and pat in 9x9 pan.

Sprinkle on 1 cup black walnuts and top with following mixture:

2 egg whites, beaten stiffly
1 cup brown sugar

$\frac{1}{2}$ t. vanilla

Bake 30 minutes at 350°.

MRS. C. H. HALL

Orange Sauce For Angel Cake

$\frac{1}{2}$ cup orange juice
Rind of 1 orange

1 cup sugar
4 egg yolks, beaten until thick

Cook above in double boiler until thick. Cool. When cool, add 1 cup whipped cream.

ANN WILLBRANDT

Paradise Pudding

1 pkg. lemon Jell-o
1 pt. boiling water
 $\frac{1}{2}$ cup almonds, blanched and cut finely
12 marshmallows, cut finely
6 cocoanut macaroons, crushed

12 maraschino cherries, coarsely cut
4 T. sugar
 $\frac{1}{4}$ t. salt
1 cup whipped cream

Dissolve Jell-o, chill. When slightly thickened beat until nearly thick. Combine nuts, marshmallows, cherries, macaroons, sugar and salt. Add to Jell-o. Fold in whipped cream. Turn into loaf pan and chill until firm. Unmold and slice. Very good for a holiday dessert.

MRS. G. W. FRENCH

Peppermint Marshmallow

2 cups graham cracker crumbs 2 T. melted butter
 Butter dish, put $\frac{1}{2}$ crumbs in bottom, rest on top.
 16 marshmallows, cut fine $\frac{1}{4}$ lb. peppermint candy, crushed
 $\frac{3}{4}$ cup pecan meats coarsely
 Fold in $1\frac{1}{2}$ cups cream, whipped. Let stand 12 to 24 hours. Serves 10.
 HAZEL WILSON

Peppermint Stick Candy Dessert

2 cups cream, whipped 1 lb. peppermint stick candy,
 1 lb. marshmallows, cut fine crushed
 1 lb. butter cookies, crushed
 Mix whipped cream, marshmallows and candy. Put crushed cookies and
 whipped cream mixture alternately in 8" pans. Cookies on top and
 bottom. Makes two 8" pans full.

MRS. E. E. BUSHLOW

Pineapple Cherry Dessert

Dissolve 1 envelope of Knox gelatin in $\frac{1}{4}$ cup cold water.
 Drain juice from 1 small can crushed pineapple and 1 small bottle of
 maraschino cherries cut in pieces. Add juice of 1 orange and water to
 make 1 cup; to drained fruit juices add $\frac{1}{4}$ cup sugar and heat to boiling,
 remove from stove and add gelatin mixture. Let stand until firm enough
 to whip and whip until creamy and firm. Add 1 cup whipping cream,
 whipped, add drained fruits and 1 small package of marshmallows cut
 in pieces.

Cut 1 long angel food cake in 4 slices, lengthwise, put 2 slices in bottom
 of pan, cover with $\frac{1}{2}$ of filling, put other 2 slices on top and add rest
 of filling. Chill over night. Serves 12 or more.

MRS. J. F. ENGEL

Plum Pudding

3 T. gelatin 4 T. cold water
 2 cups milk Salt to taste
 2 T. sugar 2 T. grated chocolate
 2 T. each of raisins, cherries and $\frac{1}{4}$ cup sugar
 nuts

Mold and serve with whipped cream.

MRS. MARY McDONALD

Plum Pudding

1 cup dark Karo $\frac{1}{2}$ cup hot water with 1 t. soda
 1 cup nuts and fruits added
 $1\frac{1}{2}$ cups flour
 Steam for $2\frac{1}{2}$ or 3 hours until done.

SAUCE (Uncooked)

1 cup sugar 1 egg yolk
 $\frac{1}{2}$ cup butter, creamed with 1 egg white whipped and added
 sugar to $\frac{1}{2}$ pt. cream, whipped
 Fold first mixture into whipped cream and egg white. Serve cold on
 hot plum pudding.

MRS. DOROTHY JOHNSON

Prune Cake Dessert

1 cup sugar	½ t. nutmeg
3 eggs	½ t. salt
¾ cup butter	¾ t. baking powder
¾ t. soda	1 cup cooked prunes, chopped
½ t. cloves	1 cup prune juice
½ t. cinnamon	2 cups cake flour

Bake in moderate oven 350° to 375° in large oblong pan about 40 to 45 minutes.

TOPPING

1 cup cooked prunes	1 T. flour
¾ cup sugar	1 egg
½ t. salt	1 t. lemon juice
2 T. butter	¾ cup prune juice

Mix. Cook until thick. Add 1 cup chopped or whole pecans or other nuts. Cool. Pour or spread over top of cooled prune cake. Top with whipped cream. Serves 20-24.

MRS. C. R. COON

Pumpkin Custard

½ cup sugar	1/8 t. nutmeg
1 T. flour	2 eggs
½ t. salt	½ cup corn syrup
1 t. ginger	1 cup milk
½ t. cinnamon	1½ cup strained and cooked or canned pumpkin
1/8 t. ground cloves	

Combine sugar, flour, salt and spices. Add pumpkin and syrup and mix well. Beat eggs slightly and add with the milk. Pour into greased custard cups. Bake in pan of warm water at 325° for 1 hour. Serve hot with cream. Yields 6 portions.

MRS. NESTER STILES

Quick Texas Pudding

Cream:	1 cup flour
½ cup sugar	2 t. baking powder
1 T. butter	¼ t. salt
Add:	1 t. cinnamon
1 beaten egg	1 cup raisins
½ cup milk	½ cup nut meats

Put in deep baking dish and on top put 1 cup brown sugar and 2 cups boiling water. Bake in 375° oven for 45 minutes.

MRS. HOWARD MONTGOMERY

Raisin Puffs

2/3 cup sugar
 1/3 cup butter, creamed with sugar
 2 eggs, beaten separately
 3/4 cup cold water
 2 cups flour and 2 rounding t. baking powder, sifted together 3 times

Combine all ingredients and add 1 cup ground or cut raisins. Place in greased individual molds and steam 3/4 of an hour, then dry out in oven. Serve with Pineapple sauce:

1/2 cup butter, creamed with sugar until foamy
 1 cup sugar
 1/2 cup crushed pineapple
 The white of one egg may be added to sauce, if desired. Serves 8.
 MRS. E. E. GARDNER

Rhubarb Crisp

Cut up 4 or 5 cups of rhubarb and mix with 1 cup of white sugar. Put in a baking dish.

Mix 2 eggs, 1/2 cup sugar, 1 cup flour and 2 T. butter. Put this mixture on top of rhubarb and bake for 45 minutes at 350°. Serve with whipped cream.

MRS. RICHARD KELLY

Rhubarb Crumble

3 cups diced rhubarb
 2 T. orange juice
 1/2 cup sugar
 1/4 t. cinnamon
 2/3 cup flour
 2/3 cup Quaker oats
 1/8 t. salt
 1/4 t. baking powder

Put first 4 ingredients in buttered pan. Mix sugar and fat, then combine with dry ingredients. Crumble well. Spread over fruit. Bake 40 minutes at 350°. Serve with whipped cream. Other fruit such as apples, peaches, etc. may be used.

MRS. W. F. BRUNK

Rhubarb Macaroons

Good

4 cups cubed rhubarb in a greased baking dish. Sprinkle 1 cup sugar over the fruit. Cream 1 cup sugar, 2 T. soft butter, 2 beaten eggs, salt, 1 cup flour. Beat well, spread batter over the fruit and bake for 30 minutes at a little below 350°. Notice that no baking powder is needed. Serve hot or cold with cream.

MRS. PEARL THOMSON

Steamed Pudding

1 cup molasses
 1/2 cup butter
 1 cup cold water
 2 cups flour
 1 t. soda
 1 cup raisins

Mix thoroly and place in 2 lb. coffee can and steam for 3 hours. Serve warm with sauce made of:

1 cup sugar
 1/2 cup butter
 1 egg
 Juice of 2 oranges or 1 orange and 1 lemon

Cook over steam. (There are no eggs, but it will be O.K. when steamed.)

MISS HELEN DELAPLANE

Suet Pudding

- | | |
|-----------------------------------|--|
| 2 cups bread crumbs, dry and fine | 1 t. cinnamon |
| 1 cup granulated sugar | 1 cup sour milk or cream |
| 1 cup suet, ground | 2 eggs, well beaten |
| 1 cup seedless raisins | 1 t. vanilla |
| ½ cup black walnuts | 1 t. soda, dissolved in a little hot water |

Blend crumbs, suet, raisins, nuts and sugar and cinnamon. Add eggs, milk, soda and vanilla. Mix thoroughly. Pour into greased mold. Cover tightly with foil and boil and steam both over hot water, both for 1½ hours (double boiler works fine).

- Hard sauce fr pudding:**
 2/3 cup butter
 Vary sugar and wine amounts to get consistency desired. Chill and serve on warm suet pudding.
- | |
|-------------------------------|
| 1 cup powdered sugar |
| 3 or 4 T. of Mogen David wine |
- MRS. C. H. HALL

Suet Pudding

- | | |
|--------------------|-----------------|
| 1 cup chopped suet | 3 cups flour |
| 1 cup sugar | 1 cup sour milk |
| 1 cup molasses | 1 t. soda |
| 1 cup raisins | |
- Steam for 3 hours.
- Sauce for pudding:**
 1 cup sugar
 ½ cup butter, creamed with sugar

Cook over hot water for 20 minutes. Serve hot on warm pudding.

MRS. DOROTHY JOHNSON

Suet Pudding

- | | |
|-------------------------------|----------------------------------|
| 1 cup chopped suet | 1 t. soda dissolved in sour milk |
| 1 cup chopped raisins | 1 t. cloves |
| 1 cup sour milk or buttermilk | 1 t. cinnamon |
| 1 cup molasses | 3 cups flour |

Mix and steam for 3 hours.

- Sauce:**
 2/3 cup butter
 1 cup sugar
 1½ t. cornstarch or flour

Beat to a creamy consistency and pour in ½ cup boiling water, vanilla to flavor.

MRS. EMALYN HANKENS

MRS. ALBERT HURD

MRS. J. H. WARE

Steamed Suet Pudding

- | | |
|------------------------------|--------------------------------|
| ½ cup sorghum | 1/3 cup white sugar |
| 1 cup ground or chopped suet | 1 t. each of cinnamon and soda |
| 2 cups dry bread crumbs | ½ t. each of cloves and salt |
| 1½ cups sour milk | ¼ t. nutmeg |
| 2 beaten eggs | ½ cup raisins |

Stir all together, put into greased pan and steam for 2 hours. Make sauce to serve on dessert of 2½ to 3 cups white sugar and 1 T. flour. Stir in enough boiling water to make a thin sauce. Add 1 t. each of butter and lemon extract. Cook until clear.

MRS. JOHN NITZ

Vanilla Delight

1 lb. vanilla wafers	2 eggs, beaten
¼ lb. soft butter	½ pint whipping cream
1½ cups sifted powdered sugar	1 can crushed pineapple (small)
1 t. vanilla	

Butter a flat baking dish. Crush vanilla wafers and cover bottom of dish with half of the wafer crumbs. Cream together the butter, sugar, vanilla and eggs.

Spread this mixture over the crumbs. Whip cream, drain pineapple and add to whipped cream. Spread cream mixture on top of buttered mixture. Top with remaining crushed wafers. Place in refrigerator for 24 hours. Serves 8 or 10.

MRS. ANDREW GARVEY

Vanilla Sauce

½ cup sugar	1/8 t. salt
½ cup hot water	1 T. vanilla
1 t. cornstarch	¼ t. nutmeg or cinnamon
1 t. butter	

Cook until clear and serve on pudding.

MRS. ALBERT HURD

MEATS

Barbecued Ribs

- | | |
|---------------------------|---------------------|
| 3 or 4 lbs. spareribs | 1 T. salt |
| 2 or 3 onions | 1/3 t. black pepper |
| 2 T. Worcestershire sauce | 1/3 t. red pepper |
| 2 T. vinegar | 1 t. chili powder |
| 3/4 cup Heinz catsup | 3/4 cup water |

Sprinkle ribs with salt and black pepper. Place in a roaster. Cover with onions. Pour sauce over ribs, the sauce made by mixing rest of ingredients. Baste occasionally and bake in a moderate oven 1 1/2 to 2 hours.

MRS. H. B. JOHNSON

Beef and Spaghetti Casserole

- | | |
|---------------------|---------------------------|
| 1 lb. ground beef | 1/2 green pepper, chopped |
| 2 cups spaghetti | 1 can tomato soup |
| Small onion, minced | Salt and pepper |

Season beef and brown. Add spaghetti, onion and pepper. Put in casserole and pour soup over it. Bake in moderate oven 40 minutes.

MRS. OLIVE BIRCH

Italian Delight

- | | |
|--------------------------|---------------------------------------|
| 1 1/2 boxes spaghetti | 1 cup grated cheese |
| 1/2 can corn | 2 medium size onions |
| 1 can mushrooms | 1 green pepper |
| 2 cans tomato soup | Paprika, salt and red pepper to taste |
| 1/2 cup butter | 2 t. Worcestershire sauce |
| 1 1/2 lbs. raw hamburger | |

Cook spaghetti until done. Chop other ingredients. Mix well and bake slowly one hour or more. This should serve 10.

MRS. L. W. SEXTON

Poor Man's Pie

- | | |
|---------------------|---------------------------------|
| 1 lb. hamburger | 1 1/2 cup chopped celery |
| 1 can mushroom soup | 3 T. soy sauce |
| 2 cans water | 1 1/2 cups uncooked Minute Rice |
| 3 or 4 small onions | |

Brown meat, add onions and then rest of ingredients. Bake in 9x12 pan. Put rice in bottom of pan, rest on top. Bake at 350° one hour.

MRS. LYLE RAVELING

Shepherd's Pie

- | | |
|--|---------------------------|
| 1 lb. ground beef (ground ham may be used) | 1 small pepper (optional) |
| 1 small onion | Potatoes, sliced |

Butter casserole, put in one layer sliced potatoes, one layer ground beef, 2 slices of onion, small amount of diced pepper, another layer of potatoes, salt and pepper. Sprinkle grated cheese on top of last layer of potatoes. Pour thin cream over all. Cook in moderate oven 1 hour.

MRS. JACK FUNSTON

Micki

Wash 1 head of cabbage in warm water, separating leaves. Cut veins out of leaves to divide leaves in two parts. Steam cabbage leaves until slightly limp. Mix together in a bowl:

1 cup (or more) ground beef ½ t. salt
 1 cup rice ¼ t. cinnamon
 ¼ cup melted butter No. 2 can of tomatoes

Squeeze 2 or 3 lemons in tomatoe juice. Roll meat mixture in steamed cabbage to make cigar shaped rolls. Line bottom of kettle with small cabbage leaves and veins over a sliced clove of garlic. Pack tightly. Pour lemon and tomato juice mixture over top. Add water and salt to cover Micki. Cover. Bring to a boil and continue cooking on medium heat 45 to 60 minutes.

MRS. BUD SINKEY

Stuffed Beef Roll

2 lbs. ground beef 1 egg, unbeaten
 1 onion, chopped fine 1 t. salt
 ½ cup catsup 1/8 t. pepper

Combine beef, onion, catsup, egg, salt and pepper in bowl. Toss together lightly with two forks. Do not over mix. Shape meat into rectangle 10x16" on waxed paper. Spread bread and butter stuffing in an even layer over meat. Roll up like jelly roll. Place roll, seam side down, in shallow baking pan. Bake in moderate oven 350° 1 hour.

BREAD AND BUTTER STUFFING

 2 cups bread cubes, about 6
 slices 1 egg
 1 small onion, finely chopped 1/3 cup melted butter
 ½ t. salt 1½ t. poultry seasoning
 1/8 t. pepper MRS. HAZEL PATTERSON

Corned Beef Casserole

1-8 oz. pkg. noodles 1-10½ oz. can cream of chicken
 1-12 oz. can corned beef, diced soup
 ¼ lb. American cheese, diced 1 cup milk
 1½ cups buttered crumbs ¼ cup chopped onion

Cook noodles in boiling, salted water until tender, drain, add corned beef, cheese, soup, milk and onion. Pour into greased 2 quart casserole. Top with buttered crumbs. Bake in moderate oven 350° 45 minutes. Serves 8 to 10.

MRS. AGNES HENRICKSON

Beef Noodle Hot Dish

¼ lb. dried beef 1/8 lb. grated cheese
 4 T. butter 1-8 oz. pkg. noodles, cooked and
 4 T. flour drained
 2 cups milk Potato chips

1 can mushroom soup

Brown finely shredded beef in butter. Add flour, mix well. Stir in milk slowly. Cook until thick. Add soup, and cheese and cook until blended. Add noodles and top with crushed potato chips. Bake in a greased dish 30 minutes in 350° oven. Serves 6-8.

MRS. ESTHER GILBERT

MRS. C. H. GROVES

Wild Rice Hot Dish

- | | |
|--|------------------------------|
| 1 cup wild rice, cook according to directions on box | 1 can mushrooms |
| 2 lbs. ground beef (brown) | 2 cans cream of chicken soup |
| 1 large onion | ½ cup milk |

Top with buttered bread crumbs. Bake 1 hour at 350°. Serve with mushroom sauce made with soup.

MRS. H. M. APPLETON

Pressed Beef

- | | |
|-----------------------------|-------------------|
| 4 lbs. beef, shank and bone | 12 sweet pickles |
| 1 small can pimento, diced | ¾ cup pecan meats |

Boil until tender. Cool in broth. Dice meat, add pickles, pimento and nuts. Pour into loaf pan. Allow time to congeal and cool.

MRS. O. W. ALLEN

Spaghetti Sauce Serves 10-12

- | | |
|--------------------------------------|--|
| 1-4 oz. bottle olive oil | 3-4 T. Parmesan cheese |
| 3 lbs. ground beef (lean) | 2-3 garlic buds, put through press or 2 T. garlic powder |
| 3 large onions, sliced or diced fine | 2 large cans mushrooms |
| Brown the above in oil, add: | 2 T. parsley |
| 2 T. parsley | ½ t. sweet basil |
| 3 large cans tomatoes | 1 t. salt |
| 2 cans tomato paste | ½ t. pepper, more if desired |
| 2 cans tomato puree | |

Simmer 3 or 4 hours. Cook amount of spaghetti desired in boiling, salted water. Serve sauce over spaghetti.

MRS. SAM MANGOLD

MRS. BUD SINKEY

Holiday Spaghetti

- | | |
|-------------------------------|--------------------------------|
| ½ lb. spaghetti (8 oz. pkg.) | 3 t. salt |
| 3 qts. boiling, salted water | 1 t. sugar |
| ½ cup shortening | 1 no. 2 can tomatoes (3½ cups) |
| 1 large onion, finely minced | 4 to 8 T. grated cheese |
| 1 green pepper, finely minced | Crisp bacon |
| 1 small can mushrooms | Parsley for garnish |
| 1½ lbs. ground round steak | |

Break spaghetti into 1½ to 2 in. pieces. Cook until tender (about 15 minutes) in boiling, salted water. Drain. Melt shortening in large frying pan. Add onion, green pepper, sliced mushrooms and cook slowly until onion is golden yellow. Add round steak and 1 t. salt and cook 10 minutes. Add remaining salt, cooked spaghetti, sugar and tomatoes. When whole mixture is hot, transfer to buttered baking dish and sprinkle top with cheese. Bake 20 to 30 minutes in moderate oven 350°. Garnish with crisp bacon and sprigs of parsley just before serving. Serves 6-8.

MRS. E. J. WILLBRANDT

Chicken Hot Dish

- | | |
|------------------------------|-----------------|
| 3 cups noodles (boiled) | 1 cup of cream |
| 3 cups cooked chicken, diced | Chopped pimento |
| 1 cup grated cheese | Salt and pepper |
| 2 cups chicken broth | |
| Mix and bake 1 hour | |

MRS. SARAH FEE

Chicken Hot Dish

- | | |
|---|------------------------------|
| 1 can of chow mein noodles | 1 can cream of mushroom soup |
| 1 can of chow mein vegetables,
drained | 1 can of chicken (small) |
| 1 can cream of chicken soup | ½ cup milk |

Mix together, cover with crushed potato chips and bake 1 hour at 325°. Serves 9.

MRS. V. C. PIERCE

Chicken Supreme

- | | |
|-----------------------------------|----------------------|
| 1-4 lb. chicken, cooked and boned | 1 cup milk |
| 3 cups fresh bread crumbs | ¼ cup pimento |
| 1½ t. salt | 4 eggs, beaten light |
| 2 cups rich chicken broth | 1 can mushroom soup |
| Bake 1 hour at 325°. | |

MRS. ED. MAYER

Chicken Casserole

- | | |
|---------------------------------|--|
| 1 cooked chicken, cut in chunks | 4 eggs |
| 3 cups broth | Dash of lemon juice |
| ¼ cup pimento or green pepper | Salt and pepper, onion salt and
celery salt |
| 1 cup cooked rice | Mushrooms if desired |
| 1 cup soft bread crumbs | |

Mix together. Make gravy of ½ cup of chicken stock and pour over top. Sprinkle buttered crumbs on top. Bake slowly at 350° of 45 minutes.

MRS. RAYMOND KINTIGH

Chicken Paprika (3 Servings)

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|-------------------------------|--|
| Young chicken (about 2½ lbs.) | 2 cups consomme or water |
| Salt | 1 T. flour |
| 1½ T. butter | 1 cup sour cream |
| 1½ T. lard | ½ cup cashews or blanched al-
monds |
| 1 cup chopped onions | ½ cup stuffed olives |
| 2 t. paprika | |

Melt in heavy pot butter and lard. Add onion and simmer until browned. Add paprika and consomme or water. When boiling add salted chicken, cut as for frying. Simmer it covered until it is tender-(about 1½ hours). Stir flour into cream and pour it slowly into the pot. Cook the chicken 5 minutes longer. Just before serving add almonds and olives. Nice served with baked potatoes or biscuits.

MRS. W. D. FRANKFORTER

Chicken Ring (Serves 24)

- | | |
|--|---------------------------------|
| 2 chickens, cooked until tender
(about 4 lbs. each) | ½ cup chopped pimento |
| 4 cups soft bread crumbs | 8 well beaten eggs |
| 2 cups cooked rice | ½ cup butter or chicken fat |
| 2 t. salt | 1½ quarts milk or chicken stock |
| 1 t. paprika | (half and half may be used) |

Remove meat from bones and dice. Combine all ingredients in order given and mix well. Pack into two buttered ring molds and bake in a slow oven from 45 to 60 minutes. Allow to stand in warm place 10 minutes or longer. Turn onto 2 large platters and fill centers with mushroom sauce.

MUSHROOM SAUCE

- | | |
|--|----------------------|
| ½ cup butter | ½ cup cream |
| 1 lb. fresh mushrooms or 2-½
lb. cans | ½ t. salt |
| ½ cup flour | ¼ t. paprika |
| 1 quart chicken stock | 1 T. chopped parsley |
| 4 beaten egg yolks | 1 T. lemon juice |

Melt 4 T. of butter in frying pan. Add mushrooms, stir and cook slowly for 5 minutes. Do not brown. Place remainder of butter in double boiler, add flour and rub to a paste. Gradually stir in chicken stock and cook slowly until thick. Add beaten egg yolks with cream and season. Add other ingredients and serve hot.

MRS. C. H. HALL

Baked Chicken Dish

Boil 2-5 or 6 lb. chickens. Chop meat, grind skin and giblets. Brown 1 onion in butter. Add 2 cups cooked rice, 4 cups cubed bread, 1 t. baking powder, 4 oz. jar red pimento, about 1 quart chicken stock and ½ cup fat. Season well and just before putting in oven add 8 well beaten eggs. Bake in 375° oven about 1½ hours. Serves 24. Mix 1 can mushroom soup which has been diluted with broth. Heat and put this on as it is served.

MRS. HOWARD MONTGOMERY
MRS. ART BOBOLZ**Broiled Chicken and Barbecue Sauce**

- | | |
|--|-------------------|
| 2 broiler chickens, 2 lb. size | ¼ cup salad oil |
| 1 t. garlic juice or 1 clove garlic,
mashed | 2 T. minced onion |
| 1/3 cup lemon juice | ½ t. pepper |
| | ½ t. thyme |

Cut broilers in half. Combine sauce ingredients and brush on chicken halves. Place chicken on charcoal grill, skin side down, and broil slowly about 12 inches away from glowing coals. Turn and brush on additional sauce frequently. Serves 4. Broiling time 45 to 60 minutes or until done.

CORINNE MAXWELL

Creole Chicken

4 T. butter or fat off of broth
 4 T. flour
 Salt and pepper to taste
 1 quart chicken broth
 1 can mushrooms
 1 can pimento
 2 cups cooked macaroni
 Run cold water over macaroni drain well
 1 large chicken, cooked, boned and cut up fine
 4 hard boiled eggs, cut fine

Make white sauce, add other ingredients, put in large pan, cover with bread crumbs and bake one hour in 375° oven.

MRS. J. LAUER

Escalloped Chicken

4 T. butter, melted
 Add:
 4 T. flour
 1 cup cream
 1 cup milk
 1 cup broth
 1 can mushrooms

Pour over chicken which has been cooked and cubed and put in baking dish. Cover with toast cubes and bake 45 minutes in 350° oven.

MRS. L. E. GARLOCK

Chicken Spaghetti

1 chicken (large, fat)
 1 lb. can tomatoes
 1 can peas
 Salt
 1 pkg. spaghetti
 Red pepper
 1 can mushrooms
 2 large onions
 Olive oil or butter

Cook chicken until tender. Remove and in liquid cook spaghetti. Cut chicken in small pieces, wash peas and mushrooms. Fry onions in butter until brown. Strain tomatoes, add tomato juice, chicken, peas, mushrooms and onions to cooked spaghetti. Season highly. Cook slowly until done.

MRS. G. W. BARNETT

Escalloped Chicken

1 quart coarsely cubed chicken, stewed in salted water
 Gravy:
 1 qt. fat free broth
 4 T. flour
 4 T. chicken fat
 1 pkg. chicken noodle soup, simmered 7 minutes in broth
 1½ qt. rather stale bread, cut in ½ inch cubes
 ½ cup melted butter or chicken fat
 ¼ cup cream or stock
 ½ t. salt
 2 T. finely chopped onion or chives.
 Dressing:
 1½ t. powdered sage
 Mix lightly with fork.

Spread chicken in bottom of flat pan or casserole. Cover with dressing. Pour gravy made of broth evenly over top. Bake in 375° oven until slightly brown, about 35 minutes. Let stand 10 minutes after taking from oven before cutting. Cut in squares. Garnish with rings of green pepper and sprig of parsley. Serves 12.

MRS. JOHN HYNDMAN
 MRS. C. J. JENKINS

Baked Chicken Dish

- | | |
|--|-------------------------------|
| 1 chicken (cooked tender and cut into coarse pieces) | 3 hard boiled eggs (cut fine) |
| ½ pkg. noodles (cook) | 2 cups broth |
| 1 can peas (drained) | 1 cup milk |
| 2 small cups celery (diced and cooked in salt water) | 1 egg |
| | 4 T. flour |

Dissolve flour in milk, add beaten egg and 2 cups broth. Then add chicken bits, noodles, celery and peas. Place in buttered pan and top with crushed corn flakes. Bake slowly for 1 hour. Macaroni may be used instead of noodles. Green peppers or pimento may be added.

MRS. JOHN DEWAR

Spanish Chicken

- | | |
|---------------------------|-----------------------------|
| ¼ cup chopped onion | 1 cup tomato juice |
| 1 T. brown sugar | ¼ cup water |
| 1 t. paprika | ½ cup sliced pimento olives |
| ½ t. salt | 3½ lb. chicken |
| ½ t. dry mustard | Flour |
| ¼ t. chili powder | Salt |
| 1 t. Worcestershire sauce | Pepper |
| ¼ cup wine vinegar | ¼ cup butter or oleo |

Combine all seasonings with ¼ cup water. Mix well over low heat 10 minutes and add olives. Dredge chicken in flour, salt and pepper and brown. Add sauce. Cover and cook over low heat about 45 minutes or until tender.

MRS. L. C. HODGEN

Chicken Almond Bake

- | | |
|-----------------------------|---------------------------|
| 1 can cream of celery soup | 2 T. minced onion |
| ¼ cup evaporated milk | ¼ t. Worcestershire sauce |
| 1-6 oz. can chicken (diced) | 1 can Chinese noodles |
| ½ cup blanched almonds | |

Blend soup and milk. Combine with chicken, almonds, onions and Worcestershire sauce. Sprinkle ½ the noodles in bottom of a 1½ qt. baking dish. Spoon chicken mixture over noodles and top with remaining noodles. Bake in 350° oven until bubbling hot, about 30 minutes.

INEZ DUSHINSKI

Jellied Chicken

2 small chickens, cooked until tender. Boil down the stock until it makes 1 pint. Cut chicken into small pieces. Dissolve 1 T. gelatine in a little cold water and pour in 1 pt. boiling broth. Put chicken in pan, pour over gelatine mixture and let stand over night in cool place.

MRS. C. H. HALL

Chow Mein

- | | |
|--------------------------------------|----------------------------|
| 1 lb. ground beef | 1 can mushroom soup |
| 1 onion, diced and browned with beef | ½ can water |
| 1 cup shredded cabbage | 3 T. soy sauce |
| 1½ cups diced celery | 1 t. B. V. extract of meat |

Cook all together 1 hour (slowly). Serve over crisp chow mein noodles.

MRS. W. J. POPMA

Chow Mein

- | | |
|--------------------------|--|
| 2 T. fat or butter | ¼ cup Chinese sauce |
| 1 cup chopped onion | 2 cups cooked chicken (cut up) |
| 1½ cups diced celery | 1 cup bamboo sprouts |
| 1½ cups mushrooms, diced | 2 hard boiled eggs sprinkled on top of chow mein |
| 2 cups bean sprouts | |

Mix all together and cook in moderate oven for ½ hour.

MRS. C. H. HALL

Hamburger Chow Mein

- | | |
|----------------------|---------------------------------|
| Brown: | 1 can cream of mushroom soup |
| 1 lb. beef hamburger | 1 can water chestnuts, cut fine |
| 1 onion | ½ cup water |
| Add: | 2 T. soy sauce |
| 1 can bean sprouts | 1 t. B. V. sauce |
| 1½ cups celery | Very little salt |

Cook one hour and serve over chow mein noodles.

MRS. V. C. PIERCE

MRS. RAYMOND KINTIGH

Broiled Hamburgers

Spread ½ bun with butter, then with raw ground beef, pepper and salt. Put under broiler flame. When done top with a slice of cheese.

MRS. R. L. KELLY

Chop Suey Goulash

- | | |
|--------------------------|------------------------------|
| 2 lbs. ground beef | 1 can tomato soup |
| 1 onion | 1 can cream of mushroom soup |
| 2 cans chow mein noodles | Diced celery if desired |

Brown meat and onion, add the other ingredients and bake in a casserole ½ hour at 350°.

MRS. LARRY FRENCH

Hamburger Chop Suey

- | | |
|---|---|
| ½ pkg. spaghetti | 1 onion, diced |
| 2 cups tomatoes | 4 T. salad oil |
| 1 lb. hamburger (or left over meat, cut fine) | 1 t. Worcestershire sauce (or more if you wish) |
| 1 stalk celery, cut fine | Chop suey sauce to taste |

Cook spaghetti and drain off water. Brown meat and onion in salad oil. Add spaghetti, tomatoes, celery and season to taste. Cook in skillet about ¾ of an hour. Serve with chop suey sauce. Serves 6 to 8.

MRS. J. A. HIRSCHMAN

Chop Suey

- | | |
|-------------------------|-----------------------|
| 1 lb. veal steak, cubed | 2 medium sized onions |
| ½ lb. pork steak, cubed | 1 can bamboo sprouts |
| 1 large stalk of celery | 1 can water chestnuts |
| 1 large can mushrooms | 1 can bean sprouts |

Dice celery and onions, put on separate plates. Put 2 T. Crisco in frying pan, fry meat slowly until done. Add mushrooms and onions and saute. Then add celery and other ingredients. Cover to top with water. Add 3 T. Chinese soy sauce, let come to a boil. Make thickening as for gravy of 2 T. flour with water. Add to chop suey, simmer ½ hour.

MRS. C. H. HALL

Chop Suey

3 lbs. round steak, cut in cubes (do not grind). 1 cup fat put in frying pan and brown meat in this. Put meat in kettle and brown 2 cups of onions in fat that is left. Next add to kettle 4 cups diced celery, 1 qt. tomato juice, salt and pepper. Let this simmer. Cook 1½ hours. Twenty minutes before serving add 1 can bean sprouts, 1 large can of mushrooms and 1-9 oz. pkg. of fine noodles and if necessary add more tomato juice.

MRS. E. E. BECK

DeLuxe Mushroom Chop Suey or Chow Mein

4 to 6 Portions

- | | |
|---|-----------------------|
| ¼ cup butter | ¾ cup hot water |
| 1½ cups (¾ lb.) beef tenderloin
or lean veal cut in strips | 1½ cups mushrooms |
| 1 cup chopped onion | 1 can bean sprouts |
| 2 t. salt | 2 cups chopped celery |

Sear meat in butter quickly. Add onion and fry 5 minutes. Add celery, salt, hot water. Cover and cook 5 minutes. Add mushrooms, bean sprouts. Mix and bring to a boil, then add the following thickening: 1/3 cup cold water, 2 T. corn starch, 2 t. soy sauce and 1 t. sugar. Mix and cook for 5 minutes. Serve hot over Chinese noodles or cooked rice. Bead molasses may be added to color mixture. One can of water chestnuts may be added just before serving.

MRS. LOYAL MARTIN

Ham Loaf (Serves 15)

- | | |
|-------------------------------|-------------------------------|
| 1½ lbs. ground smoked ham | 1½ cups soft bread crumbs |
| 1½ lbs. ground lean pork butt | 1 can tomato soup (condensed) |
| 1½ cups oatmeal (coarse) | 3 eggs |
| ½ cup non-fat dry milk | 1 cup water |

Mix ingredients thoroughly. Bake in flat loaf pan or deep pans at 350° for 60 to 75 minutes. If glass pans are used set oven at 325°.

MRS. C. E. BRODERICK

Ham Loaf

- | | |
|---------------------|------------------------------------|
| 1½ lbs. ground ham | 1 cup bread crumbs |
| 1½ lbs. ground pork | 1 cup oatmeal |
| 2 eggs | 1 pt. liquid, tomato juice or milk |

MRS. ED MAYER

Ham Loaf

- | | |
|-----------------------|-------------|
| 1 lb. ham, ground | 2 eggs |
| 1 lb. pork, ground | 14 crackers |
| 1 small onion, ground | |

Mix and put in pan. Cover with the following sauce:

- | | |
|---------------------|------------------------------|
| 1½ cups brown sugar | ½ cup vinegar |
| 1 cup water | 1 rounding t. ground mustard |

Bring to a boil and pour over loaf. Bake 1½ hours. Serve the sauce on the ham.

MRS. O. A. ROYER

Ham Loaf

- | | |
|--------------------------|---------------------------|
| Mix together: | ½ cup milk |
| ½ lbs. ground smoked ham | 1/8 t. pepper |
| 1 lb. ground fresh pork | 1 cup fine cracker crumbs |
| 2 slightly beaten eggs | |

Bake in 350° oven 1½ hours. Make a sauce by boiling 1½ cups brown sugar, 1 T. prepared mustard, ½ cup water and ½ cup vinegar. Bake an additional ½ hour, basting frequently.

FLORENCE FRISBIE

Ham Loaf (Serves 18)

- | | |
|-------------------------|--|
| 1 lb. ground smoked ham | ½ t. pepper |
| 3 lbs. ground lean pork | 2 cups of day old bread, soaked
in 1 cup milk |
| 1 can of tomato soup | 3 eggs, well beaten |
| 1 t. salt | |

Mix in order given. Bake in pan 14"x10". Bake at 300° for 2½ hours. Baste.

MRS. GEORGE RAPSON

Baked Ham Slice

- | | |
|-----------------------------|-------------------|
| 1 slice of ham 1½ in. thick | 4 T. vinegar |
| 1/3 cup brown sugar | 1 t. whole cloves |
| 1 t. dry mustard | |

Gash fat on edge of ham. Sear quickly on both sides in frying pan. Place in casserole, stick cloves around edge. Cover with mixture of brown sugar, vinegar and mustard. Bake in 350° oven 1 hour.

MRS. AGNES J. McCOY

Ham Loaf

- | | |
|--|---|
| 1 lb. ground fresh ham | 1 small onion, chopped |
| 3 lbs. ground smoked ham | 2 cups bread crumbs soaked in
1 cup milk |
| 1 cup canned or fresh tomatoes
(if canned save juice for sauce) | Combine and add last: |
| Salt, pepper, paprika to taste | 3 well beaten eggs |

Decorate loaves with small amount of tomato. This will make 2 bread pan sized loaves or 1 large loaf. Set pans in water and bake at 350° for about 2½ hours. Pour off fat during the baking.

SAUCE

2 strips of bacon chopped and browned with onion and green pepper and added to the strained thickened tomato juice.

MRS. W. K. HERRICK

Hawaiian Ham

2 slices ham 1 in. thick
 1/4 cup brown sugar
 Prepared mustard

6 slices pineapple
 3 cooked or canned sweet potatoes

Cut each ham slice in three pieces. Spread with mustard and place in greased baking dish. Top each piece of ham with pineapple slice, then half a sweet potato. Pour over pineapple syrup and sprinkle with brown sugar. Bake uncovered in moderate oven (325°) 1 hour. Serves 6.

MRS. JOHN VEENCAMP

Ham and Potato Scallop

5 cups sliced potatoes
 1 slice ham
 1 can cream of mushroom soup
 1/4 cup milk
 1/2 cup chopped onion

1/4 cup chopped green pepper
 Pimento
 Salt and pepper to taste
 2 T. butter

Place potatoes in 2 qt. casserole. Cut ham in serving pieces and bury in potatoes. Add soup, milk, onion, pepper and seasoning. Dot top with butter. Bake covered 1 hour at 350°. Remove cover and bake until done.

MRS. CHARLES JARRATT

Ham and Noodle Hot Dish

1-6 oz. pkg. noodles
 1/4 lb. ham, cubed
 1/4 lb. cheese, cubed
 1 can mushroom soup

2 T. pimento
 4 T. butter
 4 T. flour
 2 cups milk

Cook noodles in boiling, salted water. Drain and rinse well in cold water. Make white sauce of butter, flour and milk. Add mushroom soup. Alternate layers of noodles, ham, and cheese. Pour over white sauce and top with buttered crumbs. Bake at 350° 1 hour.

MRS. HARRY HULL

Meat Balls

1 lb. hamburger
 1 cup of cracker crumbs

1 egg
 1/2 cup milk

Mix and form into balls about the size of a small egg. Brown and cover with 1 can of mushroom soup and 1 can of milk. Bake 1 hour and serve with mashed potatoes.

MRS. E. J. WILBRANDT

MRS. O. A. ROYER

Porcupines

1 1/2 lbs. hamburger
 1/2 cup uncooked rice
 3/4 cup milk
 1 egg beaten

1 t. chopped onion
 1 t. salt
 Pepper
 2 cups tomatoes

Mix and form into balls. Brown in hot skillet. Pour tomatoes over, cook covered about 45 minutes, until rice pops out.

MRS. WALTER KIELHORN

Meat Balls

1½ lbs. ground round steak	2 t. salt
½ lb. pork	¼ t. pepper
1 cup bread crumbs	1 T. chopped onion
2 eggs, beaten	2 bay leaves

Make into balls and brown on all sides. Put in baking dish, cover with mushroom soup and bake about 1 hour in slow oven.

MRS. JACOB LAUER

Meat Balls and Mashed Potatoes

4 slices of bread, diced	2 t. salt
½ cup milk	¼ t. pepper
½ lb. ground beef	2 small onions, chopped
½ lb. ground veal	4 cups strained tomatoes

Soak bread in milk ten minutes. Combine meat, salt, pepper, half the onions and moistened bread. Mix well and shape into small balls and roll in flour. Brown in 5 T. of Spry. To this add the strained tomatoes, remaining onion and simmer for one hour.

On hot platter place mashed potatoes. Make nest in center, place meat balls in it and pour remaining gravy over meat balls. May have to thicken gravy a little.

MRS. HAZEL PATTERSON

Meat Balls in Sour Cream (Makes 24 balls. Serves 6 or 8)

1 lb. ground beef	2 eggs
¾ lb. ground pork	2 T. fat
1 cup cracker crumbs (medium)	1½ cups sour cream
2 t. salt	Sauce:
Dash of pepper	½ cup sour cream
Dash of thyme	1-6 oz. can broiled mushrooms,
Dash of oregano	drained
½ cup milk	

Combine meats, crumbs, seasoning, milk, and eggs. Mix well. Form meat mixture into balls (1½ in. across). Brown in hot fat. Drain off excess fat. Add 1½ cup sour cream, cover and simmer 1 hour. Remove balls to warm dish and make sauce as follows: Stir ½ cup sour cream into mixture in skillet. Add mushrooms, heat to boiling point and pour over balls.

MRS. L. C. HODGEN

Meat Loaf

1 lb. round steak, ground	4 T. melted butter
½ lb. lean pork, ground	1 egg, beaten
1 cup bread crumbs	Juice ½ lemon
1 cup milk	Salt to taste

Bake in moderate oven.

MRS. W. I. WEART

Moist Meat Loaf

- | | |
|-----------------------------|---------------------|
| 2 lbs. ground round steak | 2 eggs |
| 1 No. 1 can tomatoes | 1/3 to 1/2 cup milk |
| 2/3 cup bread crumbs | Salt and pepper |
| 1 can mushrooms (not juice) | |

Mix together. Pour into loaf pan. Bake 2 hours at 350°.

FLORENCE FRISBIE

Corned Beef Loaf

- | | |
|-----------------------------|-------------------------|
| 1-12 oz. can of corned beef | 3/4 cup milk |
| 3 T. minced onion | 1/8 t. pepper |
| 1 T. minced parsley | 1 t. prepared mustard |
| 2 eggs, beaten | 1 cup soft bread crumbs |

Chop corned beef. Add all remaining ingredients and mix well. Bake in moderate oven 350° for 45 minutes. Serves 4.

MRS. W. P. McCULLA

Twin Meat Loaves

- | | |
|------------------------------|--------------------------|
| 1 lb. ground beef | 1/2 cup dry bread crumbs |
| 1/2 lb. ground pork | 1/2 cup boiling water |
| 1/2 lb. ground veal | 2 t. salt |
| 1/4 cup finely chopped onion | 1/4 t. pepper |
| 2 T. finely chopped celery | 1/4 t. sage |
| 4 slices soft bread | 1/4 t. dry mustard |
| 2 beaten eggs | 1/4 t. poultry seasoning |
| 1 T. Worcestershire sauce | 1 cup warm milk |

Mix meats. Add celery, onion and seasonings. Soak bread in milk, add eggs, Worcestershire sauce and beat with mixer. Combine meat and egg mixture. Form in loaves. Roll in bread crumbs and place in baking dish. Bake 60 minutes at 350°. Fill grooves on top with catsup before last 30 minutes of baking.

MRS. WILLARD FEE

Meat Sauce

- | | |
|--------------------------|----------------------------|
| 1 can tomato soup | 1 doz. ripe olives, cut up |
| 1 T. minced onion | 1/2 can pimento, diced |
| 1 T. green pepper, diced | 1 can mushrooms |
| 1 T. diced celery | |

Mix well together and cook slowly 30 minutes. Add small piece of butter and salt. Nice to pour over Swiss steak.

MRS. GEO. HICKS

Luncheon Dish

- | | |
|--------------------------|--------------------------------|
| 1 lb. veal, cubed | 1 egg, beaten |
| 1 lb. pork, cubed | 1 can Campbell's mushroom soup |
| 2 cups soft bread crumbs | 1 cup broth |

Simmer veal and pork until tender. Combine beaten egg, broth, soup and crumbs and pour over meat. Bake at 350°.

MRS. ED MAYER

Pizza

Dough for two pizzas:

1 cup lukewarm water

1½ t. salt

1 cake compressed yeast

1 T. soft shortening

3½ to 3¾ cups sifted flour

Dissolve yeast in water with salt, add shortening and mix. Add flour and knead for about ten minutes. Let rise for 1½ to 2 hours. Punch down and let rise again until almost double (about 30 to 45 minutes). Divide the dough in two portions and shape onto cookie sheets or pie plates and add topping as follows:

Rub or brush surface with 1 T. olive oil, sprinkle with salt and spread with the juice or mash from 1 garlic clove.

Place squares of Kraft's natural Swiss cheese over this.

Sprinkle liberally with oregano, rosemary (not too liberally) and marjoram (sparingly).

Cover with stewed or canned tomatoes.

Place pepperoni, anchovies, shrimp or diced ham or ground beef (only one of these ingredients in each pizza) over tomatoes.

Sprinkle oregano again over all. Top spread liberally with grated Parmesan or Romano cheese. (can substitute Kraft's grated cheese.)

Sprinkle with 1 t. salt and 1½ t. olive oil.

Bake ½ hour at 425°. (Time actually varies from 15 to 30 minutes. If the bottom of the pizza is slightly browned and the top medium brown, it is ready.)

MRS. R. J. VINING

Sausage and Corn Hot Dish

1 lb. seasoned pork sausage

1 cup bread crumbs

1 cup whole kernel corn

¼ cup peas

3 eggs

A little sage and onion

Salt and pepper

Mix together. Pour in baking pan and put some catsup over it. Bake about 1 hour. When nearly done sprinkle corn flakes over top.

MRS. RAYMOND KINTIGH

Veal and Pork Hot Dish

1 lb. pork, cubed

1 lb. veal, cubed

Cook until done and save the juice.

2-5 oz. pkgs. noodles, cooked and drained

1 small can mushroom soup

1 can cream of chicken soup

½ t. salt

1 small can pimentoes or green pepper

1 small can corn (cream style)

½ lb. grated, sharp cheese

Combine above ingredients, reserving ½ of the cheese to sprinkle on top. Bake slowly 1½ hours. Serves 12.

MRS. BROOK THOMSON

Chinese Veal

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|--------------------------------|---------------------------------|
| 1 lb. of veal, cubed | 1 can creamed chicken soup |
| 1 cup chopped celery | 1 can mushroom soup |
| ½ cup chopped onion | 1 cup peas |
| 2 T. bacon drippings or butter | 3 cups water |
| 1 t. salt | ½ cup mushrooms |
| ¼ t. pepper | ¼ cup soy sauce |
| ½ cup uncooked Minute Rice | ½ cup toasted, slivered almonds |

Brown veal in drippings. Add celery and onions, finish browning. Combine with rest of ingredients. Pour into large casserole. Bake in 350° oven 1½ hours. Put almonds on top when done.

MRS. A. EGGERT

Pork Chops in Sour Cream (4 Servings)

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|----------------------|----------------------------------|
| 4 chops, 1 in. thick | 1-4 oz. can mushrooms |
| 2 T. drippings | ¼ cup water |
| 1 t. salt | 1½ cups dairy sour cream |
| ¼ t. pepper | 1 pkg. frozen lima beans, cooked |
| ½ cup chopped onions | |

Brown chops, both sides, in hot drippings. Add seasoning. Place in casserole. Saute onions and mushrooms in drippings 5 minutes. Add water and pour over chops. Cover and bake in 350° oven 1 hour. Spread cream over all and bake ten minutes longer. Mix beans in lightly and serve immediately. Do not over cook lima beans. Use the water in canned mushrooms for the ¼ cup of water.

MRS. L. P. CLARK

Pork Chops with Hominy

Brown chops that have been floured in fat. Steam with ¼ cup water until tender. Lift out chops and add 1 can of hominy. Place chops on top and cook 10 minutes.

MRS. DOROTHY JOHNSON

Glazed Pork Chops

Flour pork chops and place in baking pan. Sprinkle brown sugar, salt and pepper over them. Flavor with lemon slices and cover them with sauce of catsup diluted with water and bake 1¼ hours at 300°.

MRS. WILLARD FEE

Baked Butterfly Pork Chops

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|------------------------------------|--------------------------|
| 6 butterfly pork chops ¾ in. thick | 1 can mushroom soup |
| 1 large onion, sliced | 2 small cans mushrooms |
| | Salt and pepper to taste |

Brown chops in butter and Crisco, then put in baking dish, add sliced onions, mushroom soup thinned with the juice of the mushrooms. Bake in a slow oven 300° 1½ to 2 hours.

MRS. MYRON BUSHLOW

Orange Pork Chops

Heat 1 T. fat in skillet. Brown six pork chops (1 in. thick) on both sides. Cut 2 medium sized onions in $\frac{1}{4}$ in. slices and set aside. Blend together 6 oz. can of frozen orange juice, $\frac{2}{3}$ cup water, 1 t. lemon juice, 2 T. brown sugar, $1\frac{1}{2}$ t. ginger, 1 t. poultry seasoning and $\frac{1}{2}$ t. salt. Arrange browned chops in baking dish. Place onion slices on top. Pour orange juice mixture over chops. Bake at 350° for 1 hour.

MRS. LYMAN SIMPSON

Spanish Pork Chops

6 pork chops
6 T. cooked rice
6 slices of onion

6 rings green peppers
1 can tomato soup

Brown chops. On top of each chop put 1 T. cooked rice, 1 slice of onion, 1 green pepper ring. Pour over top 1 can tomato soup. Bake 1 hour in moderate oven.

MRS. CLYDE TRIMBLE

Onion Sauce for Pork Chops

Chop 2 sizable onions fine and cook in 2 T. melted butter for 5 minutes. Add $1\frac{1}{2}$ cups consomme or stock, 1 t. sage, 2 T. bread crumbs, salt and pepper. Cook gently 10 min. Pour over browned pork chops in casserole and bake slowly for $1\frac{1}{2}$ to 2 hours.

MRS. L. P. CLARK

Cheese Souffle

$\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup flour
1 cup milk
 $\frac{1}{2}$ t. salt

$\frac{1}{2}$ lb. nippy cheese
4 egg whites
4 egg yolks

Make sauce of first 4 ingredients, stirring constantly until thick. Add cheese (grated). Stir until melted, add sauce to beaten yolks. Carefully fold in the beaten egg whites. Bake in an ungreased casserole, set in pan of hot water for $1\frac{1}{4}$ hours at 325° . Test with knife.

MRS. W. P. McCULLA

MRS. C. J. JENKINS

Rice Souffle

Boil 1 cup rice in salt water. Drain well. Add 3 egg yolks to rice and beat well. Then add cheese. Add 3 beaten egg whites. Cook 45 minutes in pan of water.

MRS. R. A. CASWELL

Spareribs

Cut spareribs into sections for serving and brown under broiler. Pour barbecue sauce over them and bake in a moderate oven 350° for 1 hour.

SAUCE

Dice an onion and brown in melted butter. Add 5 T. vinegar, 2 T. brown sugar, $\frac{1}{4}$ cup lemon juice, 1 small bottle of catsup, 1 t. Worcestershire sauce, $\frac{1}{2}$ t. mustard, 2 cups chopped celery, $\frac{1}{2}$ cup water, salt and pepper to taste. (Hickory smoke, liquid, can be added for a different flavor.) This sauce can be used over cooked rice or chow mein noodles.

MRS. HAGERSTRAND

Spanish Rice

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|-----------------------------|---------------------|
| ¼ lb. bacon diced and fried | ½ cup uncooked rice |
| Remove bacon, add: | 1 t. salt |
| 1 cup thinly cut onion | ¼ t. pepper |
| ½ cup green pepper, diced | 1 quart tomatoes |
- Place all the above in a baking dish. Bake in oven 1 hour at about 375°. If bacon is fat, remove some of the fat.

AGNES J. McCOY

Spanish Rice

- | | |
|------------------------------|--|
| 3 small onions | ¼ t. pepper |
| 2 lbs. ground round steak | 3 cups tomatoes |
| 2 T. butter | 2 cups rice, cooked (about 2/3 cup before cooking) |
| 2 t. salt | 2 T. French's cream mustard |
| 1 green pepper, chopped fine | |
- Slice onions and chop peppers, brown in butter, add meat, salt, pepper and mustard, stir constantly until meat is seared well. Butter baking dish and add alternate layers of meat and rice until all is used. Pour tomatoes over all. Bake in oven 375° for one hour. Serve hot. Serves 6.

MRS. C. J. JENKINS

Baked Squabs with Wild Rice Dressing

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|----------------------------|--------------------------|
| 6 squabs | ½ cup bread crumbs |
| 2 T. chopped green peppers | 2 cups cooked wild rice |
| 1 cup diced celery | Salt and pepper to taste |
| 4 T. butter | |

Rub inside of squabs with lemon juice, salt and pepper. Cook green pepper, onion and celery in butter until tender but not browned. Add bread crumbs and wild rice and season to taste. Allow to saute a few minutes. Fill squabs lightly with dressing. Tie skin of neck to hold in dressing. Sew up vent. Rub over with butter, salt and pepper. Strip with bacon, put in roasting pan, uncovered, in hot oven 450° for ½ hour, cover, reduce heat to 350° and bake ½ hour longer. Those who desire a dressing that will hold together should add 1 beaten egg.

MRS. EMALYN HANKENS

Tamale Pie

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|--------------------------------------|-------------------|
| 1 T. minced bacon | 2 T. flour |
| 1 onion, diced | 4 cups water |
| 1 ground green pepper | 1 bouillon cube |
| 1 cup ground celery | ½ t. salt |
| 2 cups cooked chicken or beef, diced | 1 t. chili powder |
| 2 T. butter | 1 cup tomatoes |
| | 1 cup corn |

Brown the minced bacon in casserole. Add onion, green pepper and celery. Heat the meat with the butter, stir in the flour and add 2 cups of water, bouillon cube, salt and chili powder. When thickened add tomatoes and corn; pour into casserole. If you make your own cornmeal mixture, stir 1 cup of cornmeal into 2 cups boiling water; cook until thick. Spread over meat in casserole. Bake in slow oven 300° 40 minutes.

MRS. GALE EVANS

Tavern Sandwiches

Brown 1 lb. hamburger and $\frac{1}{2}$ onion. Add 2 stalks chopped celery, $\frac{1}{4}$ green pepper, chopped, 1 T. Worcestershire sauce, 1 T. sugar, 1 T. vinegar, 1 can tomato sauce (8 oz.), salt and pepper. Cook.

MRS. ED MAYER

Loose Meat Taverns

1 cup water

$\frac{3}{4}$ cup catsup

2 t. chili powder

Cook 10 minutes. Add:

Mix very well and bake in oven (350°) for one hour. Mix well every ten minutes. Serves about 10 people.

2 lbs. hamburger

2 t. dry mustard

Salt and pepper

MRS. JIM ZIEGENBUSCH

MRS. ALMEDA BERRY

MRS. LYLE GOWAN

Tavern Sandwiches

Brown:

1 lb. hamburger

1 minced onion

Add:

Simmer 20 minutes. Can be made ahead of time and reheated.

1 T. prepared mustard

1 T. catsup

1 can chicken gumbo

MRS. ODUS DALE

MRS. BOB CORRINGTON

Taverns

1 lb. ground beef

$\frac{1}{2}$ cup chopped onion

$\frac{1}{4}$ cup chopped green pepper

$\frac{1}{4}$ cup chopped celery

1-8 oz. can tomato sauce

Brown meat and add vegetables. Cook until tender. Add other ingredients. Cover and simmer about 20 minutes.

$\frac{1}{4}$ cup catsup

1 T. vinegar

1 T. sugar

$1\frac{1}{2}$ t. Worcestershire sauce

Salt and pepper to taste

MRS. ART AWE

Barbecued Tongue (4 or 5 lbs.)

Scrub tongue thoroughly. Cover with cold water, add 2 T. of vinegar, 1 clove of garlic, 1 bay leaf and a few celery leaves. Boil slowly for 4 or 5 hours. Let cool in stock. Use plenty of salt and pepper and a few whole cloves. When the tongue is cool, skin and stick with a few whole cloves. Place in a baking dish and pour over the following: 1 cup catsup, 1 bay leaf, 3 T. Worcestershire sauce, $\frac{1}{2}$ cup sweetened vinegar, and 1 T. butter. Bake 1 hour and keep basting with the sauce. Cool in the sauce. Then wrap and put in refrigerator.

MRS. O. A. ROYER

Green Rice and Shrimp

1-12 oz. pkg. shrimp
 1½ cups rice
 ¾ cup parsley
 2 beaten eggs
 1 cup milk

1 onion (minced)
 1 med. size green pepper (finely
 chopped)
 1 cup grated cheese
 2 cans cream of mushroom soup

Prepare rice according to directions on rice package. Combine cooked rice with parsley, milk, eggs, onion, green pepper and cheese. Pour into casserole and set in pan of hot water and bake 1 hour at 350°.

Prepare shrimp according to directions on package for shrimp salad. Heat mushroom soup (undiluted) and add shrimp cut in pieces. Serve mushroom soup and shrimp mixture as sauce over green rice.

MRS. DON HUGHES

Fish and Broccoli Rolls

Cook ¾ lb. broccoli until tender. Drain well. Beat 1 egg slightly, add 2 T. milk, salt and pepper. I lb. frozen fish fillet. Combine ½ cup fine bread crumbs and 1/8 cup Parmesan cheese. Dip each fillet in egg, then crumbs. Wrap each around small bunch of broccoli. Fasten with tooth pick. Set in buttered baking dish. Dot with butter, pour tomato juice over all and bake at 400° for 30 minutes.

MRS. W. P. McCULLA

Fish and Chips Casserole

1 can cream of celery soup
 1/3 cup light cream or rich milk
 1-2 oz. can mushrooms
 1-8 oz. can salmon or other fish
 Fresh ground pepper

Paprika
 2 T. butter
 1 rounding cup crushed potato
 chips (1½ oz. pkg.)

Use small casserole, butter generously. Combine celery soup, cream or milk, mushrooms with liquid, and flaked, drained fish. Add little fresh ground pepper and a few dashes of paprika. Crush the potato chips with a rolling pin, or break up fine. Place half of the crumbs in prepared casserole. Top with fish mixture. Top with remaining crushed potato chips. Dot with butter. Bake in preheated 375° oven for 30 minutes. Potato chips furnish enough salt.

MRS. GEORGE AVERY

Tuna-Cashew Casserole Dish

1 can chunk tuna
 1 can mushroom soup
 1 can chow mein noodles
 1 cup diced celery
 ¼ cup chopped onions

½ cup water
 2 hard boiled eggs (chopped
 coarse)
 ¼ cup cashew nuts (chopped)

Mix the above ingredients without stirring too much. Put in a 1½ quart casserole and cover. Bake 40 to 50 minutes at 350°. Makes 4 to 6 generous servings.

MRS. ERMA SMITH

Tuna and Noodles

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|----------------------|---|
| 2 T. butter | 1 can cream of mushroom or
cream of chicken soup |
| 2 onions | 1 No. 2 can tomatoes |
| 5 T. green pepper | 1 can tuna |
| 1 small pkg. noodles | Small pkg. potato chips |

Salt and pepper to taste

Saute onion and green pepper in butter. Cook noodles until tender. Place $\frac{1}{2}$ noodles in bottom of casserole, greased, $\frac{1}{2}$ soup, $\frac{1}{2}$ onion and pepper, $\frac{1}{2}$ tomatoes, $\frac{1}{2}$ tuna, then repeat this procedure and top with potato chips. Bake 25 minutes at 400°.

MRS. ART AWE

Tuna Fish Fondue

Cube 5 slices white bread. Put layer in greased casserole, using half the bread. Flake one 7 oz. can of tuna fish and spread over bread. Sprinkle with 1 cup grated cheese (American or Velveeta). Add remaining bread cubes. Beat 3 eggs, add 2 cups milk, 1 t. grated onion, $\frac{1}{2}$ t. salt and dash of paprika. Pour this mixture over top of other ingredients in casserole. Bake at 350° for 1 hour.

MRS. HARRY HULL
MRS. R. KIELHORN

Tuna Casserole

(Doubled recipe serves 25.)

- | | |
|------------------------|-----------------|
| 1 No. 2 can corn | 4 T. butter |
| 1 can tuna | 3 T. flour |
| 2 cups drained noodles | 2 cups milk |
| 1 T. lemon juice | Salt and pepper |

White sauce:

Flake the fish. Add corn, noodles and lemon juice. Pour white sauce over this and mix. Pour entire mixture into greased baking dish. Cover with buttered cracker crumbs and bake in moderate oven (350°) 45 minutes.

MRS. E. J. WILLBRANDT

Baked Tuna Chow Mein

Saute' 1 onion ($\frac{1}{4}$ cup), and $\frac{1}{2}$ cup celery in 1 T. butter. Pour boiling water over 1 can of solid pack tuna and drain. Add to onion and celery. Combine with $\frac{1}{4}$ cup slivered almonds and one can Chinese noodles. Put in quart casserole and pour one can celery soup over all. Cover with Chinese noodles and bake about 15 minutes at 350°.

MRS. PAUL McCOLLISTER

Tuna-Noodle Hot Dish

- | | |
|---|--|
| 1 can light tuna | 1 cup medium white sauce |
| 3 hard boiled eggs | Green pepper and pimento (just
a taste of each to add flavor) |
| 1 can mushroom soup | 1 cup cooked noodles (1 heaping
cup dry noodles) |
| About 2 handfuls crushed potato
chips (save a few to put on top) | |

Mix all together and bake in casserole about 1 hour at 325° to 350°.

MRS. EDNA MILLER
MRS. ED MAYER

Tuna Dish

- | | |
|-------------------------|--|
| 2 cans tuna, drained | 1 pimento |
| 3 hard cooked eggs | 1 small bottle of stuffed olives |
| 1 T. grated cheese | 1 large can of whole mushrooms,
drained |
| 1 green pepper, chopped | |

Mix together gently and put in buttered baking dish. Make thick white sauce of $\frac{1}{4}$ lb. butter, 3 T. flour and 1 pint milk. Pour over above mixture. Cover with buttered bread crumbs and paprika. Bake 40 minutes at 325°. Let cool 15 minutes before serving. Serves 6.

MRS. GEO. RAPSON

Tuna Loaf

- | | |
|--|------------------------------------|
| 8 oz. pkg. wide noodles | $\frac{1}{2}$ cup flour |
| 6 hard cooked eggs, quartered or
sliced | 2 t. salt |
| 2-7 oz. cans tuna, coarsely flaked | $\frac{1}{8}$ t. pepper |
| $\frac{1}{2}$ cup minced onion | 2 t. steak sauce |
| $\frac{1}{2}$ cup pickle relish | 2 T. lemon juice |
| 1 cup caanned mushrooms | 1 can chicken broth, undiluted |
| $\frac{1}{3}$ cup butter | 2 cups milk |
| | 1-5 oz. pkg. potato chips, crushed |

Cook noodles according to directions on package. Add next 5 ingredients. Melt butter in saucepan, blend in flour and seasoning; then stir in liquids and cook, stirring constantly, until thickened. Add this sauce to noodle-tuna mixture; toss lightly until well mixed. Grease large pan and over bottom spread a thin layer of crushed potato chips. Put in half the noodle-tuna mixture, then a sprinkling of chips, remaining tuna mixture and sprinkle top with remaining chips. Store in refrigerator until ready to bake. (May be made day before using.) Bake at 375° for 45 minutes. Cut in 12 or 15 squares.

MRS. J. A. HIRSCHMAN

Woodcock (6 to 8 servings)

1 can mushrooms, saute in butter. Add 1 cup milk and thicken with 1 T. flour, large. Add 1 can tomato soup, 1-6 $\frac{1}{2}$ oz. pkg. cheddar cheese, 1 small can pimento, parsley, cut fine. Cook until cheese is melted in large skillet. When done add eight large hard boiled eggs. Bake in casserole 30 minutes and serve over Chinese noodles.

MRS. L. P. CLARK

Brunch Dish

Place brown and serve sausages in round pan in spoke fashion. Add 1 can cranberry sauce. Pour corn bread mix on top. Follow corn bread directions for baking. Turn out on plate as an upside-down cake.

MRS. H. M. APPLETON

Old-fashioned Bread Stuffing

- | | |
|---|---------------------------------|
| 20 cups $\frac{1}{4}$ " day old bread cubes | 2 t. celery salt |
| 1 $\frac{1}{2}$ cups finely diced onion | 1 t. garlic salt |
| 1 $\frac{1}{2}$ cups finely sliced celery | 1 t. thyme |
| 4 T. finely cut parsley (or dried) | 1 t. pepper |
| 2 t. sage | $\frac{1}{2}$ lb. melted butter |

Toast bread cubes. Combine with onion, celery, seasonings and butter. Toss lightly to mix. Stuff bird lightly but firmly. Enough for 14 to 16 pound fowl.

MRS. FRANCES MORRIS

Oyster Dressing

Melt $\frac{1}{2}$ cup butter in a large skillet. Add 1 cup diced celery, 1 cup diced onion and cook until slightly browned. Add 5 cups bread cubes, 1 t. salt, 2 t. poultry seasoning, $\frac{1}{8}$ t. cayenne, 1 cup boiling water, 2 cups of oysters. Cover and steam 5 minutes.

MRS. MYRON BUSHLOW

Chicken Ring (Serves 25)

- | | |
|--------------------------|--|
| 2-4 lb. hens | $\frac{1}{2}$ cup chopped pimento |
| 4 cups soft bread crumbs | 8 well beaten eggs |
| 2 cups cooked rice | $\frac{1}{2}$ cup butter or chicken fat |
| 2 t. salt | 1 $\frac{1}{2}$ qts. milk or chicken broth |
| 1 t. paprika | |

Combine in order given and bake in slow oven for 60 minutes.

SAUCE

- | | |
|---|--------------------------|
| $\frac{1}{2}$ cup butter or chicken fat | $\frac{1}{4}$ t. paprika |
| $\frac{1}{2}$ cup flour | 1 can mushroom soup |
| 1 qt. chicken stock | 1 T. chopped parsley |
| 4 beaten egg yolks | 1 T. lemon juice |
| $\frac{1}{2}$ t. salt | |

ALLIE WILSON

PASTRY & PIES

Butter Pie Shell

Mix together 1 cup flour, 1 T. sugar and salt. Add $\frac{1}{2}$ cup soft butter, cut in with pastry blender. Shape in pie shell with fingers. Bake 10 minutes at 400°.

MRS. CORWIN CRARY

Hot Water Pie Crust

Pour 4 T. boiling water over $\frac{1}{2}$ cup of shortening and beat with a fork until creamy. Sift in $1\frac{1}{2}$ cups flour, $\frac{1}{3}$ t. baking powder and $\frac{1}{2}$ t. salt. Stir all together, chill and roll out.

MRS. PEARL THOMSON

Never Fail Pie Crust

1 cup lard and $\frac{1}{2}$ cup boiling water. Add water to lard and stir until lard is melted and mixture is creamy. Add 3 cups flour sifted with 1 t. salt and $\frac{1}{2}$ t. baking powder. Mix well and let stand in refrigerator at least 1 hour. Makes two-two crust pies. Will keep in refrigerator at least a week.

MRS. E. S. THOMPSON

Never Fail Pie Crust

3 cups flour
1 t. salt

1 cup lard

Cut in well with pastry blender until like coarse corn meal. Mix in cup 5 T. water and 1 t. vinegar and 1 egg. Mix with dry ingredients. Roll out as usual.

MRS. ED BARICKMAN

MRS. OLIVE BIRCH

MRS. JOHN H. PETERS

Apple Pie

1 cup sugar; $\frac{1}{4}$ cup more if
apples are green

$\frac{1}{4}$ t. salt

1 rounding t. cinnamon

2 T. flour

Mix the above, and put half on pie crust, add apples, remaining mixture, and dot with butter. Put on lowest shelf in 350° oven, turn oven to 425° immediately. After 25 minutes, turn back to 350° and bake for 30 minutes. If apples start to run over crust, leave oven door open for about two minutes.

MRS. LARRY FRENCH

English Apple Pie

Beat 1 egg, add $\frac{3}{4}$ cup sugar, pinch of salt, 1 t. baking powder, $\frac{1}{2}$ cup flour, 1 cup chopped apples, $\frac{1}{2}$ cup nut meats. Bake in pie tin at 350° about 30 minutes or until done. Serve with whipped cream.

MRS. JOHN VEENCAMP

Cinnamon Apple Pie

Pastry for two crust pie	1/8 t. salt
3/4 cup sugar	1 or 2 T. red cinnamon candies
1 1/2 T. flour	1 T. lemon juice
4 to 5 cups peeled, thinly sliced apples	2 T. butter

Combine sugar, flour and salt and spread one half of this mixture over pastry-lined pie pan. Add the apples and sprinkle the candies and remaining flour mixture on them. Sprinkle with lemon juice and dot with butter. Cover with pastry and seal edges. Bake in 425° oven for 30 to 40 minutes.

MRS. DONAVON LIMESAND

Almond Hershey Pie

Melt 30 marshmallows in 1/3 cup milk. Whip 1 cup cream and add 3 grated almond Hershey bars. Cool marshmallow mixture and add to whipped cream and Hershey mixture. Place in graham cracker crust and let stand 3 or 4 hours in refrigerator before serving. Top with slivered almonds.

MRS. CLARKE PIERCE

Angel Pie

4 egg whites	Vanilla
1 cup sugar	Pinch of salt
1/4 t. cream of tartar	

Beat whites until frothy, add cream of tartar and salt. Beat stiff. Add sugar slowly and beat a **long time**. Spread in large pie pan (should cut 8 pieces) and bake 45 minutes to 1 hour at 300°. Cool.

After pie is cool, spread with this filling:

4 egg yolks	1 T. flour
1/2 cup sugar	4 T. lemon juice

Beat yolks until thick and lemon colored. Add dry ingredients, then lemon juice and cook in double boiler until rather thick. Cool and spread on meringue crust. Stick toothpicks in top and cover with waxed paper and set in refrigerator overnight. Top with 1 cup whipped cream, flavored with lemon juice. Sprinkle slivered almonds over top and serve.

MRS. E. J. WILLBRANDT

Brownie Pie

3 egg whites	3/4 cup fine chocolate wafer crumbs
Dash of salt	
3/4 cup sugar	1/2 t. vanilla
1/2 cup chopped nuts	Sweetened whipped cream

Beat egg whites and salt until soft peaks form, gradually add sugar, beat until stiff. Fold in crumbs, nuts and vanilla. Spread evenly in buttered 9" pie plate. Bake in slow oven (325°) 35 minutes. Cool thoroughly. Spread top with sweetened whipped cream, chill well, 3 to 4 hours. Trim with curls of shaved chocolate.

MRS. CHAS. JARRATT

Black Bottom Pie

Crush 1/3 to 1/2 lb. vanilla wafers or ginger snaps. Mix with 3 T. melted butter and spread firmly in glass dish to serve 12 pieces, about 7x11". Heat at 300° about 10 minutes.

CUSTARD

In top of double boiler heat 1 1/2 cups milk, 1 T. corn starch, 1 1/2 cups sugar, and 3 egg yolks. Cook until slightly thickened. Remove from fire. Add 1 envelope gelatin softened in 3 T. cold water to the hot custard mixture. Add 1 t. vanilla. Take out 1/3 of the custard mixture and blend in 1 1/2 sqs. of melted bitter chocolate to the 1/3 mixture. Spread chocolate mixture on the crumb crust. Cool remaining 2/3 custard and add 3 beaten egg whites. Pour over chocolate layer. Chill in refrigerator overnight or longer. About 3 hours before serving, whip 1/2 pint of whipping cream and spread over top. Then shave some bitter chocolate over the top and let set in refrigerator.

MRS. GEORGE AVERY
MRS. C. D. MELOY

Butterscotch Peach Pie

3 1/2 to 4 cups sliced peaches	1/4 cup butter
1/2 cup brown sugar (packed)	2 T. cream
2 T. flour	2 T. lemon juice
1/8 t. salt	1 recipe of pastry

Place sliced peaches in pastry lined pan.

In a sauce pan combine the brown sugar, flour and salt, add butter and cream. Cook until it thickens slightly. Remove from heat and add the lemon juice. Pour over peaches in pie shell. Make a lattice top or use crumb topping.

CRUMB TOPPING

6 T. sugar	2 T. butter
4 T. flour	1 t. grated lemon rind

Mix sugar and flour. Cut or rub in the butter. Add lemon rind. Sprinkle over peaches in shell, 2 T. of chopped nut meats, (almonds, pecans or walnuts) may be added to topping.

MRS. J. A. HIRSCHMAN

Candy Bar Pie

CRUST:

20 single graham crackers rolled to make fine crumbs, add 1/4 cup soft butter, 1/4 cup sugar. Mix well and press crumbs into a 9" pie plate or square pan, making firm crust. Bake at 375° 8 minutes.

FILLING:

Take 6 plain milk chocolate candy bars (nickle size), put in the top of double boiler, add 1 1/2 cups milk and 16 marshmallows. Melt mixture over hot water. Let cool, then fold in 1 cup whipping cream. Put in baked shell, top with whipped cream.

MRS. JOHN VEENCAMP

Cherry Pie

Sprinkle $\frac{1}{2}$ cup sugar over bottom of unbaked pie shell. Add 3 T. Minute Tapioca. Put in 1 can unsweetened cherries. Sprinkle another $\frac{1}{2}$ cup sugar over the top of the cherries. Add red coloring if desired. Dot with butter. Add top crust and sprinkle with sugar. Bake in hot oven (450°) for 10 minutes, then in moderate oven (350°) for 30 minutes.

MRS. E. J. WILLBRANDT

Unbaked Cherry Pie

1 cup crushed corn flakes $\frac{1}{4}$ cup sugar

$\frac{1}{3}$ cup melted butter

Mix together and pat firmly in pie plate and chill in refrigerator.

FILLING:

1 cup whipping cream

$\frac{1}{8}$ t. salt

1 can sour cherries

1 T. gelatin

$\frac{1}{2}$ cup sugar

4 T. cold water

For filling, dissolve gelatin in cold water. Drain cherries, heat $\frac{3}{4}$ cup of juice, pour over gelatin. Add cherries, sugar and salt and put mixture in refrigerator until thickened. Whip $\frac{1}{2}$ cup of cream and add to cherry mixture. Put in pie shell and chill. Serve with topping of whipped cream.

MRS. JOHN VEENCAMP

Chess Pie

Cream together:

$\frac{1}{4}$ cup milk

1 cup sugar

$\frac{3}{4}$ cup broken nut meats

$\frac{1}{2}$ cup butter

1 cup cooked raisins

Add:

1 t. vanilla

3 egg yolks (well beaten)

Line muffin pans with rich pie crust. Put heaping teaspoonfull of filling in each or $\frac{3}{4}$ full. Bake until light brown. Cover with meringue or whipped cream.

MRS. C. H. HALL

Chess Pie

1 cup raisins and 1 cup water cooked together. Add $\frac{3}{4}$ cup sugar, 3 T. flour and 2 egg yolks. Cook until thick, adding the butter, vanilla and nut meats and pour into a baked pie shell.

MRS. H. B. JOHNSON

Chocolate Chiffon Pie

1 T. gelatin

1 cup sugar

$\frac{1}{4}$ cup cold water

$\frac{1}{4}$ t. salt

2 sqs. unsweetened chocolate

1 t. vanilla

$\frac{1}{2}$ cup cold water

4 egg whites

4 egg yolks

Soften gelatin in $\frac{1}{4}$ cup cold water. Melt chocolate with $\frac{1}{2}$ cup cold water in top of double boiler. Add gelatin to the chocolate and stir to a smooth paste. Add egg yolks which have been beaten until fluffy and combine with $\frac{1}{2}$ cup of the sugar. Stir in salt and vanilla and cool until slightly thick. Beat egg whites stiff, add remaining sugar and continue beating until mixture forms heavy, lustrous peaks. Fold into chocolate mixture, then turn into a graham cracker crust and store in refrigerator 12 to 24 hours. Spread with a thin layer of whipped cream.

MRS. MILLARD DUBES

Gooseberry Chiffon Pie

1 No. 2 can gooseberries. Drain syrup and add $\frac{1}{2}$ cup water. Mix $\frac{3}{4}$ cup sugar, $\frac{1}{8}$ t. salt and $\frac{1}{4}$ cup flour and add to liquid. Stir in 2 well beaten egg yolks, 2 T. butter. Cook until thick. Add $\frac{1}{4}$ t. vanilla. Fold in gooseberries gently, cool. Pour in 9 inch baked shell, cover with meringue (2 egg whites), $\frac{1}{4}$ t. cream of tarter, $\frac{1}{4}$ cup sugar. Bake meringue at 350° .

MRS. ED MAYER

Imperial Cream Pie

$\frac{3}{4}$ cup sugar	1 whole egg
$\frac{1}{4}$ t. salt	2 cups milk
5 T. flour	1 t. vanilla
2 egg yolks	1 cup whipping cream

Mix sugar, salt and flour together. Beat eggs slightly and combine with milk. Add slowly to the flour mixture. Cook in top of double boiler until thick and there is no longer any starchy taste. Add vanilla and cool. Whip cream until stiff, flavor and sweeten it and fold into custard. Pour in baked pie shell and serve with whipped cream. (This is very good for banana pie.)

MRS. ART AWE

Lemon Pie

Add Juice and rind of one lemon, grated to one cup hot water. Mix 1 cup sugar with $1\frac{1}{2}$ T. corn starch, stir slowly into water and lemon mixture. Boil all this until thick. Add yolks of 2 eggs and 1 t. butter last. Put in baked crust. Top with mixture of 2 eggs, beaten stiff, 1 T. sugar and vanilla.

MRS. SARAH FEE

Lemon "Philly" Pie

Beat well 3 eggs. Continue beating while adding slowly $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup lemon juice, 1 t. grated lemon rind. Put in double boiler and cook until thick and smooth, stirring constantly. Cool slightly. Add $\frac{1}{2}$ lb. Philadelphia cream cheese. Blend smooth. Pour into 9 inch baked pie shell. Chill and garnish with whipped cream.

MRS. EDNA MILLER

Old Fashioned Lemon Pie Filling

$1\frac{1}{4}$ cups sugar	$\frac{1}{2}$ T. butter
$1\frac{1}{2}$ cups boiling water	$\frac{1}{4}$ cup lemon juice
4 T. cornstarch	Optional, grated lemon rind
2 egg yolks	

Mix dry ingredients, add boiling water and cook until spoon leaves streak in mixture (about 15 minutes). Stir in beaten egg yolks, rind and butter, and heat thoroughly. Remove from fire and add juice. Cool, fill baked pie crust and cover with meringue made of 2 egg whites and 4 T. sugar. Brown in oven.

MRS. GEO. HICKS

Macaroon Pie

3 egg whites, beaten
1 cup sugar
12 soda crackers

14 dates, cut fine
½ cup nut meats
1 t. vanilla

Beat egg whites, add sugar. Crush crackers, mix with dates, add to egg whites and sugar. Add vanilla and nut meats. Butter pie plate, bake in moderate oven 20 to 25 minutes. Serve with whipped cream.

MRS. W. F. BRUNK

No Bake Orange Pie

1 pkg. orange Jell-o
¼ cup sugar
1 cup hot orange juice
2 T. lemon juice

1 cup undiluted Carnation
evaporated milk
9 inch graham cracker shell

Dissolve Jell-o and sugar in hot orange juice. Cool until thickened and syrupy (20 to 25 minutes). Chill Carnation in refrigerator tray until soft crystals form through milk (15 to 20 minutes). Whip until stiff, about 1 minute, add lemon juice. Continue whipping until very stiff, (2 minutes longer). Fold whipped Carnation into chilled orange Jell-o. Spoon into pie crust. Chill pie 2 hours or until firm.

GRAHAM CRACKER SHELL

Mix 1½ cups crushed graham crackers with 2 T. sugar and ¼ cup melted butter. Line pie plate with mixture.

MRS. RAYMOND KINTIGH

Ozark Pie

2 eggs, well beaten
1 cup sugar
½ cup sifted flour
2 t. baking powder

¼ t. salt
1 t. vanilla
¾ to 1 cup chopped nuts
¼ to ½ cup chopped raw apple

Mix eggs and sugar well and add vanilla. Sift together flour, baking powder and salt and add to egg mixture. Fold in nuts and apples. Pour into greased 9 inch pie pan. Bake 30 to 35 minutes at 350°.

Double and bake in long pan, cut in squares and serve with whipped cream. Serves 20 to 24.

MRS. C. R. COON

Peach Surprise Pie

GRAHAM CRACKER CRUST

20 graham crackers, rolled fine
½ cup melted butter

2 T. sugar

FILLING

10 marshmallows, cut fine
¼ cup orange juice over marshmallows, let stand.

½ cup nut meats, cut fine
¼ cup maraschino cherries, cut fine

1 cup whipping cream
1/3 cup powdered sugar

Peaches (sliced) enough to cover bottom of pie crust

Whip cream, add sugar, cherries, nuts and marshmallow mixture. Put in shell. Let stand in refrigerator several hours. Serve with whipped cream. Sprinkle chopped nuts on top.

MRS. ARABELLA OLSON

Peach Pie

- 3 cups sliced, fresh peaches ¼ t. salt
 1¼ cups sugar 1 T. melted butter
 2½ T. Minute Tapioca

Mix all the above ingredients and let stand 15 minutes. Use your favorite recipe for two crust pie shell. Bake 15 minutes at 450°, turn oven back to 400° and bake for 30 minutes.

MRS. RICHARD KELLY
 MRS. ERMA SMITH

Peach Pie

- 1 baked crust or graham cracker crust 4 cups sliced peaches

Take out 1 cup of peaches, mash and add ½ cup water, scant cup sugar, 2 T. cornstarch and 1 T. butter. Cook 3 minutes. Pour over the rest of the peaches in the pie shell and chill for 2 hours.

MRS. LARRY FRENCH

Fresh Peach Chiffon Pie

- 1 T. gelatin 1 cup crushed fresh peaches and juice
 ¼ cup cold water
 ½ cup boiling water ¼ cup sugar
 ¾ cup sugar 2 stiffly beaten egg whites
 ¼ t. salt 1-9 inch pastry shell (baked)
 1 T. orange juice

Soften gelatin in cold water, add boiling water and stir until gelatin is dissolved. Add sugar and salt; chill until mixture begins to thicken. Add fruit and orange juice. Fold ¼ cup sugar into egg whites and add to peach mixture. Carefully fill pastry shell and chill about 2 hours, or until firm. Serve with sweetened whipped cream.

MRS. B. R. GRAWBURG

Open Face Peach Pie

- 2 eggs 1 cup sugar
 2 T. flour 3 T. cream
 1 t. cinnamon

Fill an unbaked pie shell with sliced fresh peaches. Beat eggs, add sugar and flour and pour over peaches. Pour cream on pie and sprinkle with cinnamon. Bake pie at 450° for 15 minutes then reduce heat to 350° and bake 50 minutes.

MRS. JOHN H. PETERS

Pecan Pie

- 3 whole eggs, well beaten 1 t. vanilla
 ½ cup sugar Pinch of salt
 3 T. butter, melted ½ to 1 cup pecans
 1 cup dark Karo

Mix well and pour into unbaked pie shell. Bake in 300° oven about 1 hour.

MRS. LARRY FRENCH
 MRS. MYRON BUSHLOW

Luscious Pecan Pie

3 eggs, well beaten

Add:

2/3 cup sugar

Pinch salt

Pour into 9 inch unbaked pie shell, bake 50 minutes in moderate oven about 350°.

1/3 cup melted butter

1 cup dark Karo

1 cup pecans

1 t. vanilla

MRS. AGNES J. McCOY

Pecan Pie

3/4 cup brown sugar

2 T. flour

3 whole eggs

1 1/2 cups corn syrup (dark)

Mix sugar and flour; add eggs and beat until thick. Add corn syrup, butter and salt. Pour into 9 inch pastry lined pie pan, sprinkle nuts over filling and bake in slow oven (300°) 1 hour.

3 T. melted butter

1/2 t. salt

1 cup pecan meats

MRS. E. A. PETERSON

Pumpkin Chiffon Pie

1 envelope Knox gelatin

1 T. cold water

1 1/4 cups canned pumpkin

2 cups milk

1/2 t. ginger

To slightly beaten egg yolks add 1/2 cup sugar, pumpkin, milk, salt and spices. Cook until thick in double boiler. Soften gelatin in cold water and add to hot pumpkin mixture. Mix thoroughly and cool. When it begins to thicken, fold in stiffly beaten egg whites to which the other 1/2 cup sugar has been added. Pour into baked pie shell. Chill. Serve with whipped cream if desired.

1/2 t. cinnamon

1 cup sugar

1/2 t. nutmeg

1/2 t. salt

3 eggs

MRS. JOHN H. PETERS

Pumpkin Pie

1 cup sugar

2 eggs, well beaten

1 cup pumpkin

1 cup cream

1 T. melted butter

Mix and bake in pie shell 10 minutes at 425°. Reduce heat to 325° and bake 45 minutes longer.

A little flour

1/2 t. salt

1/4 t. ginger

1/2 t. cinnamon

1/4 t. nutmeg

MRS. EDNA MILLER

MRS. W. I. WEART

Pumpkin Pie

3 eggs, lightly beaten

1 cup sugar

1 No. 303 can pumpkin

1 t. ginger

1 t. cinnamon

Put the pumpkin in a skillet and cook until very dry. Add to other ingredients. Put the milk in the same skillet and heat to scalding. Add to the other ingredients. Pour into unbaked crust and bake at 400° for 10 minutes, then at 350° for 40 minutes more.

1/4 t. allspice

1/4 t. cloves

1/4 t. salt

1 pint milk

MRS. PEARL THOMSON

Pumpkin Chiffon Pie

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|------------------|-------------------------------|
| 1 T. gelatin | ¼ t. salt |
| ¼ cup cold water | ½ cup sugar, brown if desired |
| 1¼ cups pumpkin | 3 eggs |
| 2 cups milk | ½ cup sugar |
| 1 t. cinnamon | 1 baked pie shell |
| ½ t. allspice | |

Soften the gelatin in cold water. Combine the pumpkin, milk, cinnamon, allspice, salt, ½ cup sugar, and egg yolks and cook until thick. Add the softened gelatin and cool until it begins to set. Beat the egg whites with the remaining ½ cup sugar and fold into the mixture. Pile in a baked pie shell and chill. Garnish with whipped cream.

MRS. E. S. BETSWORTH

Pumpkin Chiffon Pie

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|-------------------|------------------|
| 1¼ cups pumpkin | ½ t. salt |
| 3 eggs, separated | 1 t. nutmeg |
| 1 cup sugar | 1 t. cinnamon |
| ½ cup milk | 1 T. gelatin |
| 1 T. orange juice | ¼ cup cold water |

Soften gelatin in water. Add ½ cup sugar, salt, spices, milk and orange juice to pumpkin. Add beaten egg yolks. Cook in double boiler until thick. Remove from heat and beat in gelatin. When mixture starts to thicken fold in egg whites beaten stiff with rest of sugar. Pour in English walnut or graham cracker crust. Serve with whipped cream.

MRS. ART AWE

Sour Cream Raisin Pie

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|------------------|------------------|
| 1 cup raisins | ½ t. cinnamon |
| 1 cup sour cream | ¼ t. cloves |
| ¾ cup sugar | ½ t. nutmeg |
| 3 egg yolks | Juice of ½ lemon |

Mix together and cook over low heat until thick. Put in baked pie shell. Use the 3 egg whites for meringue.

MRS. L. E. DOUPE

Raisin Pie

- | | |
|---------------|--------------|
| 1 cup sugar | ½ cup butter |
| 1 cup raisins | 3 eggs |

Mix thoroughly sugar, butter and 2 egg yolks. Add raisins. Put in pastry lined pie pan. Bake. Make meringue of 2 egg whites and brown.

MRS. G. L. CLOUGH

Rhubarb Pie

Mix and let stand while making crust:

- | | |
|----------------|------------|
| 3 cups rhubarb | 2 eggs |
| 1¾ cups sugar | 4 T. flour |

Put in 9 inch unbaked pie shell. Cover with top crust. Bake 10 minutes at 450° and 30 minutes at 425°.

MRS. W. M. MORRIS

Rhubarb Pie

3 cups rhubarb
 1½ cups sugar
 3 T. flour

½ cup cream
 3 egg yolks
 Salt

MERINGUE

3 egg whites
 6 T. sugar

Pinch of salt
 2 T. powdered sugar

Beat egg yolks until lemon colored. Add sugar, then flour, salt and cream. Beat all. Put rhubarb in unbaked pastry lined pan. Pour mixture over rhubarb. Bake at 350° 45 minutes. Top after baking with meringue. Brown at 350° for 15 minutes.

MRS. AL POPMA

Strawberry Pie

1 baked pie shell, cooled and spread 1 pkg. Philadelphia cream cheese on the crust. 1 qt. of fresh strawberries. Cut 1 pt. of berries in half and place on the cheese. To other 1 pt. of berries add ¾ cup of water, ½ cup sugar and 2 T. of cornstarch. Boil together until it thickens. Cool and spread on the other berries and put in refrigerator and spread with whipped cream to serve.

MRS. A. EGGERT

Ambassador (Black Bottom Pie)

CRUST

14 crisp ginger cookies (such as
 ginger refrigerator cookies)

5 T. melted butter

Roll cookies fine. Add melted butter and mix well. Pat evenly in a deep 9 inch pie pan and bake 10 minutes in a slow oven, 300°.

FILLING

1 T. gelatin
 4 T. cold water
 2 cups top milk

½ cup sugar
 1¼ T. cornstarch
 4 egg yolks

Soak gelatin in cold water. Scald milk. Combine sugar and cornstarch. Beat egg yolks and add scalded milk slowly. Then stir in sugar and cornstarch. Cook over simmering water, stirring occasionally, for 20 minutes or until custard generously wets a spoon. (For chocolate custard use 1½ squares chocolate, melted and 1 t. vanilla)

Remove from heat and take out 1 cup of the custard. To this add melted chocolate and beat well with rotary egg beater. When cool, blend in vanilla, pour into cooled crust and chill, while the remaining custard is still hot blend in the gelatin. Then beating the egg whites until frothy, add the cream of tartar and beat them until stiff enough to hold a point. Then gradually beating in the sugar, beat until very stiff. While custard mixture is still smooth, fold in the meringue and blend in the rum flavoring. As soon as chocolate custard has begun to set cover it with the fluffy rum custard and chill a few minutes, until this sets. Spread the cream, whipped stiff, and sweetened with the confectionery sugar over pie. Sprinkle the shaved chocolate over the top.

RUM FLAVORED LAYER

4 egg whites
 ½ cup sugar

¼ t. cream of tartar
 1 T. rum extract

TOPPING

2 t. confectionery sugar
 1 cup whipping cream

½ sq. chocolate, shaved

Salads & Dressings

Cranberry Salad

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|---------------------------|-------------------------|
| 3 cups cranberries ground | 2½ cups water |
| 3 cups finely cut apples | 2 packages lemon Jell-o |
| 1 cup finely cut celery | Juice of ½ lemon |
| 3 cups sugar | |

Mix last four ingredients and bring to a boil; let cool and then mix all ingredients together and chill.

MRS. ALICE VOLKERT

Cranberry Relish

- | | |
|-------------------|-------------------|
| 1 lb. cranberries | 4 or 5 red apples |
| 1 orange | 2 cups sugar |

Core unpared apples. Grind cranberries, apples and unpeeled orange together. Add sugar and stir until well mixed. Chill and let stand several hours before serving. Will keep indefinitely in refrigerator.

MRS. B. R. GRAWBURG

Chow Mein Noodle Salad

- | | |
|----------------------------|-------------------------|
| 1 can tuna | 1 cup peas |
| 2 hard boiled eggs chopped | 1 can chow mein noodles |
| 1 cup grated carrots | Salad dressing |
| 1 cup chopped celery | |

Combine ingredients except eggs and noodles. Just before serving add eggs and noodles, and salad dressing. Serve on a lettuce leaf.

OLIVE BIRCH

Christmas Salad

- | | |
|--------------|--------------------|
| 1 cup sugar | 10c cinnamon candy |
| 2 cups water | 8 apples, peeled |

Make syrup of sugar, candy and water. Place apples in syrup—when it begins to boil. Remove when clear and red. Stuff with a mixture of cream cheese and nuts.

MRS. JOHN KEELINE

Corned Beef Salad Mold

- | | |
|---------------------------------------|-----------------------|
| 1 envelope unflavored gelatin | 1 t. prepared mustard |
| 1-¾ cup boiling water | ½ t. grated onion |
| 1-12 oz. can corned beef | ½ cup salad dressing |
| 1 t. Worcestershire sauce | |
| 1-¾ cup bouillon diluted as directed. | |

FLORENCE FRISBIE

Corned Beef Salad

2 envelopes Knox gelatin

1 cup cold water

1 $\frac{3}{4}$ cup hot water

Mix together and let set very slightly.

Add:

$\frac{1}{2}$ cup chopped celery

$\frac{1}{2}$ cup chopped cucumber

$\frac{1}{3}$ cup sugar

5 T. lemon juice

1 cup Miracle Whip

$\frac{1}{4}$ cup chopped onion

1-12 oz. can corned beef diced

Stir often.

HELEN DELAPLANE

Crab Meat Salad

2 cans crab meat (Geisha or
Richelieu best)

4 hard boiled eggs

1 cup celery (diced)

$\frac{3}{4}$ cup salted almonds

2 pimentos sieved

$\frac{3}{4}$ cup cream whipped

2 T. salad dressing

Fold ingredients together lightly. Serve with wafer or cracker.

MRS. H. M. APPLETON

Christmas Salad

1 cup white grapes

1 pkg. lemon Jell-o

1 cup hot water

1 cup heavy cream

2 cups ground cranberries

1 cup sugar

1 small can crushed pineapple

Pour water over Jell-o and sugar over ground cranberries. After Jell-o is set whip until frothy and add whipped cream. Last add the drained pineapple, grapes and cranberries. Chill in a ring mold.

KATIE BETSWORTH

MRS. JOHN DOUPE

Double Deck Pineapple Cheese Salad

Dissolve 1 package lemon Jell-o in 2 cups hot water. Let cool and pour into oblong pyrex dish. Cover with 2 bananas sliced and 8 marshmallows cut in small pieces. Place in refrigerator to set.

DRESSING

1 cup pineapple juice

$\frac{1}{2}$ cup sugar

2 T. flour

Boil until thick. When cool add:

1 cup cream whipped

1 cup grated cheese

2 T. butter

2 T. lemon juice

1 cup drained pineapple

Pour the dressing over the Jell-o which should be set. Place in the refrigerator.

MRS. L. W. SEXTON

MRS. WAYNE STEWART

MRS. DAVE DILLON

Chicken Salad Unusual

1 pkg. lemon Jell-o
 2 cups water
 2 cups diced chicken
 1 cup diced celery
 1 cup drained white cherries
 or seedless grapes
 12 sliced stuffed olives or 6 diced
 sweet pickles

Cut in squares. Serve on lettuce and top with mayonnaise whipped cream dressing.

MRS. ALBERT EGGERT

Cheese and Pineapple Salad

2 pkgs. lime gelatin
 18 marshmallows quartered
 2 small pkgs. cream cheese
 2 cups boiling water
 1 can crushed pineapple
 2 cups nuts
 1 cup whole milk

Combine gelatin, marshmallows and softened cream cheese and dissolve in boiling water. Add syrup drained from pineapple and enough water to make 2 cups. Refrigerate until the mixture begins to set. Then whip until fluffy. Add the remaining ingredients. Pour into oiled mold and chill until firm. (May make it to 1½ to 2 cups of milk.)

M. BARICKMAN

Cherry Gelatin Mold

1 pkg. cherry gelatin
 2 cups water
 1-3 oz. pkg. cream cheese
 4 T. finely chopped pecans
 1-8 oz. can Royal Anne cherries

Seed cherries; liquid may be used in gelatin. Prepare gelatin with water and juice. Pour thin layer in mold and chill until set. Chill rest of gelatin till syrupy. Cut cheese into tiny squares. Roll each into a ball and roll in chopped nuts. Set balls on top of set gelatin. Add cherries to syrupy gelatin and spoon carefully over cheese balls. Chill until set. Unmold on cold salad plates and garnish with water cress or lettuce. Serve with mayonnaise thinned with cream.

MRS. GEORGE AVERY

Cranberry Salad

1 pkg. lemon Jell-o
 1½ cups boiling water
 ½ cup crushed pineapple
 1 cup cranberry sauce
 ½ cup pecan halves

Dissolve Jell-o in boiling water, chill. When slightly thickened, add pineapple and cranberry sauce. Turn into square glass dish in which pecan halves have been spread. Chill until firm. Cut in squares and serve on lettuce.

MARGARET BERKLER

Cranberry Frozen Salad

Grind together:
 30 marshmallows
 1 lb. cranberries
 Add:
 1 small can crushed pineapple
 ½ cup sugar
 1 cup whipped cream

Fold together and freeze.

MRS. H. M. APPLETON

Cinnamon Apple Salad

- | | |
|----------------------------|-----------------------------|
| 6 apples | 2 T. broken nut meats |
| ¼ cup sugar | 10 dates pitted and chopped |
| 2 cups water | ½ cup diced pineapple |
| ½ cup red cinnamon candies | ¼ cup salad dressing |

Pare and core salad apples, cook candies in water until dissolved. Add whole apples and cook slowly until transparent but not soft. Chill and stuff centers with combined remaining ingredients. Serve with salad dressing on lettuce leaf.

MRS. HOWARD FEE

Hot Fruit Dish

- | | |
|--------------------------|----------------------------|
| 1 large size can pears | 1 large size can pineapple |
| 1 large size can peaches | |

Cut up pineapple. Drain the fruit.

Combine:

- | | |
|------------------|-------------------|
| ¼ lb. butter | 1 T. corn starch |
| ½ c. brown sugar | 1 t. curry powder |

Makes a paste. Spread over fruit; put in casserole and bake 1 hour at 350°. Remove from oven ½ hour before serving.

MRS. MYRTIE TILTON

Christmas Salad

- | | |
|--------------|---------------|
| 2 cups sugar | ½ cup vinegar |
| 2 cups water | |

Bring this to a boil. Then add:

- | | |
|---------------------------------|---------------|
| 3 pkgs. gelatin soaked in 1 pt. | ½ cup almonds |
|---------------------------------|---------------|

cold water. When cool add:

- | | |
|------------------------|--------------------------------|
| Sweet cucumber pickles | Red and green maraschino cher- |
| ½ cup diced pineapple | ries to give Christmas effect. |

Make it in a ring mold and lay the cherries and pineapple in bottom.

MRS. J. H. WARE

Fruit Salad

- | | |
|-----------------------------------|-------------------------|
| 1 box strawberry Jell-o | 1 cup sweetened rhubarb |
| 1 cup unsweetened pineapple juice | 1 cup chopped apple |
| | ½ cup nut meats |

Cook rhubarb and add sugar while hot. Add Jell-o to rhubarb and stir until dissolved. When cool, add other ingredients and serve on lettuce. Garnish with salad dressing.

MRS. JACOB LAUER

Fruit Salad

- | | |
|-------------|-----------------|
| 1 can pears | 1 can pineapple |
|-------------|-----------------|

Drain and cut up fruit. Add colored marshmallows, coconut, and enough dairy sour cream to make it adhere (as you use mayonnaise)

Put in refrigerator for 24 hours.

MRS. GEORGE HICKS

Overnight Fruit Salad

Put one beaten egg in double boiler, add two tablespoons vinegar and two tablespoons sugar and stir constantly until thick and smooth. Cool and fold in $\frac{1}{2}$ cup whipped cream and one cup white cherries, one cup pineapple, one cup marshmallows, and one orange. Place in pan or mold and set in refrigerator overnight. (Not in freezing compartment). Serve in nests of crisp lettuce and garnish with mayonnaise or whipped cream. This is a delicious party salad.

MRS. C. H. HALL

Twenty-Four Hour Salad

1 large can cubed pineapple $\frac{1}{2}$ pound marshmallows

1 large can white cherries

Boil until thick and cool:

Juice of one lemon

1 t. dry mustard

or 4 T. vinegar

2 egg yolks

$\frac{1}{2}$ t. salt

Whip $1\frac{1}{2}$ cups cream. Add to cooked and cooled mixture. Mix with fruits. Let stand 24 hours before serving. Serves approximately 12 people. Favorite fruits may be used.

MRS. LEW McDONALD, MRS. AGNES J. McCOY,
MRS. LEE E. DOUPE, MRS. WALTER KIELHORN,
MRS. LEONARD BROWN, MARTHA TOWNSEND

Frozen Salad

2 T. sugar

$\frac{1}{2}$ t. salt

2 T. vinegar

1 T. butter

2 eggs

Beat, cook, and cool the above ingredients.

20 marshmallows (cut in small pieces) 20 maraschino cherries cut in small pieces

2 cups pineapple (diced)

Add the last three ingredients to the foundation. Then add $\frac{1}{2}$ pint of whipped cream. Chill before serving.

MRS. IRVING BEGLER

Fresh Fruit Salad—Cream Cheese Dressing

1 cup plums peeled and halved

$\frac{1}{2}$ cup strawberries

1 cup watermelon & muskmelon balls

1 cup diced pineapple

1 cup orange sections

1 cup bananas sliced

Salad greens

Arrange fruits on salad greens, serve with creamy cheese dressing.

Soften two 3 oz. pkgs. cream

1 T. sugar

cheese. Add:

$\frac{1}{8}$ t. paprika

$\frac{1}{2}$ t. salt

Few grains cayenne

Beat well and add $\frac{1}{3}$ cup orange juice, 2 tablespoons lemon juice and beat thoroughly. Chill. Will serve 6-8.

EDNA M. MILLER

Frozen Fruit Salad

- | | |
|-----------------------|---|
| 1 cup whipped cream | 1 small can crushed pineapple,
drained |
| 1 T. vinegar | |
| ½ cup white sugar | 1 small can fruit cocktail |
| 1 large banana mashed | |

Whip cream, add sugar and vinegar. Add banana, fruit and freeze.

MRS. JOHN VEENCAMP

Frozen Fruit Salad

- | | |
|------------------------------|----------------------|
| 3 T. pineapple juice | 1 egg yolk |
| 3 T. orange juice | 1 cup whipping cream |
| 3 T. lemon juice | 2 cups mixed fruit |
| 1 T. maraschino cherry juice | 1 t. Knox gelatin |
| 1/8 T. salt | 2 T. cold water |
| 3 T. sugar | |

Beat egg yolks, add fruit juice, sugar, salt and cook until thick. Dissolve gelatin in cold water. Add to cooked mixture. Cool. Fold in stiffly beaten cream. Pour into refrigerator tray and freeze.

MRS. JOHN DEWAR

Frozen Fruit Salad

- | | |
|--|--|
| 2-3 oz. pkgs. cream cheese (Phil.) | 1 cup heavy whipped cream |
| 1 cup mayonnaise | 1 No. 2 can crushed pineapple
drained |
| ½ cup maraschino cherries quar-
tered | 2½ cups diced marshmallows
(approximately 24) |
| ½ cup green maraschino cherries
quartered | |

Combine cheese and mayonnaise. Blend until smooth. Fold in whipped cream, fruit and mix. Freeze firm.

MRS. J. H. WARE

Frozen Grape Salad

- | | |
|----------------------------|---|
| 2-3 oz. pkgs. cream cheese | 1 No. 2 can pineapple bits drained |
| 2 T. mayonnaise | 1 cup heavy cream whipped |
| 2 T. pineapple syrup | 2 cups Tokay grapes, halved and
seeded |
| 24 marshmallows quartered | |

Soften cheese and blend with mayonnaise. Beat in pineapple juice. Add marshmallows and pineapple bits. Fold in whipped cream and halved grapes. Pour in 1 quart refrigerator tray and freeze until firm. Cut in squares. Will serve 8.

OCIE BRYANT

Red and Yellow Gelatin Salad

- | | |
|---|-------------------------------|
| First layer: | Second layer: |
| 1 pkg. red Jell-o | 1 pkg. lemon Jell-o |
| 2 cups hot water | 2 cups hot water |
| | While hot add 10 marshmallows |
| Stir until melted. When this starts to set add: | |
| 1½ cups chopped celery | 1 cup drained pineapple |
| ½ cup Longhorn cheese, grated | 1 cup whipped cream |
| ½ cups nut meats | |

MRS. RAYMOND KINTIGH

Lime Jell-o Salad

- | | |
|-------------------------|-----------------------------|
| 1 pkg. lime Jell-o | ½ cup finely chopped celery |
| 1 can crushed pineapple | 1 pkg. cream cheese |
| 2 cups boiling water | 1 cup whipped cream |

Pour boiling water over Jell-o. When this begins to harden add pineapple and celery. Whip cream and blend with cheese. Add to Jell-o. Pour into mold and serve on lettuce. OLIVE BIRCH

Two Layer Salad

- | | |
|---------------------|------------------------|
| 1 pkg. lemon Jell-o | 1 cup whipped cream |
| 1 cup boiling water | 1½ cups cottage cheese |

Dissolve Jell-o in hot water, cool slightly and beat until light. Add cream, beat and add cottage cheese. Pour into mold and let set until firm.

- | | |
|-----------------------|------------------------|
| 1 pkg. lime Jell-o | 1 cup pineapple |
| 1 cup boiling water | 1/3 cup stuffed olives |
| 1 cup pineapple juice | ½ cup chopped pecans |

Dissolve Jell-o in hot water, add pineapple juice, cool and add pineapple, olives, and nuts. Pour on top of first mold. Let chill till firm. Top with mayonnaise and whipped cream.

MRS. GEORGE AVERY

Lemon, Lime, Cheese Salad

- | | |
|-------------------------------|---------------------------------|
| 1 pkg. lemon Jell-o | 1 can Borden's Eagle Brand milk |
| 1 pkg. lime Jell-o | ¼ t. salt |
| 1 pint boiling water | 2 t. horseradish |
| 1 No. 2 can crushed pineapple | 1 pound cottage cheese(whole) |
| 1 cup Miracle Whip | |

Pour the boiling water and the juice of pineapple over Jell-o. Let cool until it begins to set. Beat until light and frothy. Then add by mixer—pineapple, Miracle Whip, salt, Borden's milk, horseradish, and cottage cheese.

MRS. E. E. SWANSON

Frosted Lime Salad

- | | |
|-------------------------------|---------------------------------|
| 1 pkg. lime Jell-o | 1 cup small curd cottage cheese |
| 1 cup boiling water | ½ cup finely chopped celery |
| 1 No. 2 can crushed pineapple | 1 T. finely cut pimento |

Dissolve Jell-o in the boiling water. Cool until syrupy. Add ingredients and pour into loaf pan to set. If desired frost the top with the following: Blend and beat until smooth 1-3 oz. package cream cheese, 1 tablespoon mayonnaise, 1 teaspoon lemon juice.

MRS. V. C. PIERCE

Lime Jell-o Salad

- | | |
|---------------------------|------------------------------------|
| 1 pkg. lime Jell-o | 1 small flat can crushed pineapple |
| 1 cup hot pineapple juice | ¼ cup chopped almonds or pecans |
| ½ pt. whipping cream | |
| 1 pt. cottage cheese | |

Dissolve Jell-o in pineapple juice. When cool add other ingredients. Put in large mold. Serves 10. (Strain crushed pineapple. This will not give you enough juice to make a cup so be sure and have extra juice on hand.)

MRS. JIM ZIEGENBUSCH

Mandarin Salad

- ½ box cultured cream (pasteurized sour cream) ½ cup pineapple crushed and drained
 1 can Mandarin oranges drained 1 cup coconut
 Mix together just before serving. Serves 4-6.

MRS. JUSTUS MILLER

Paradise Salad

- 1 large 2½ can pineapple (save juice) 24 marshmallows
 2 large oranges 1 pound white grapes
 Drain pineapple, peel oranges and cut into chunks, halve and seed grapes. Let this drain for a half hour.

Cook the following dressing until thick and then cool:

- ½ cup sugar 2 eggs
 2 heaping T. flour Juice from fruit

When dressing is cold add:

- 1 cup cream (whipped), fruit and marshmallows. Let stand in refrigerator overnight. Stir it once in awhile while in refrigerator.

MRS. H. SEXTON

MRS. DEE SPOOR

Party Salad

- 1 pkg. lemon Jell-o 2 cups pineapple juice
 Whip these when it starts to set. Add:
 1-3 oz. pkg. cream cheese 1 cup crushed pineapple
 1 cup whipped cream 1 cup celery (cut fine)
 1 cup apples diced Serves 8.

MRS. LEONARD BROWN

Pear and Cheese Salad

- 4 pears 2 T. sweet pickles
 ½ cup grated cheese 2 T. mayonnaise
 2 hard boiled eggs diced Few grains of salt
 1 T. celery, diced Salad greens
 ½ t. minced green onion

Wash pears and cut in half. Remove cores. Marinate in orange juice for 15 minutes before serving. Arrange half pear on lettuce leaf or other greens. Combine all other ingredients. Spoon in mound over pears and sprinkle with paprika.

MRS. C. H. HALL

Perfection Salad

- 1 pkg. lemon Jell-o 1 cup cabbage, shredded
 1½ cups hot liquid 2 T. green pepper (chopped)
 1 t. salt 1 cup carrot, shredded
 ½ cup sugar 1 cup celery, diced
 ¼ cup lemon juice ¼ cup sliced, stuffed olives (may be used on top for garnish)
 ¼ cup vinegar
 1 small onion, grated
 Doubled serves 15-18.

MRS. H. B. BROWN, Liberty, Missouri

MRS. E. J. WILLBRANDT

Philadelphia Cream Cheese Salad

- 1 pkg. lime Jell-o
 1 pkg. cream cheese
 ½ pkg. marshmallows
- ½ pint whipped cream
 1 No. 2 can crushed pineapple

Drain pineapple, add enough water to make 1 cup and pour over Jell-o. Melt cream cheese in an additional cup of boiling water, add to Jell-o. Let mixture cool until barely congealed. Add pineapple, marshmallows, whipped cream and fold together. Can be made the night before serving. Six portions.

MRS. JACK FUNSTON

Pineapple Salad

- 2 cups crushed pineapple. Heat & add the juice of 1 lemon
- 1 cup sugar, heat until dissolved

Soak 2 tablespoons Knox gelatin in ½ cup cold water 10 minutes. Add to hot mixture. When cool, beginning to set, add 1 cup grated American cheese, ½ pint whipped cream. Mix well and pour in mold. Chill till firm.

DRESSING

Add two tablespoons finely cut celery and 2 tablespoons stuffed olives to mayonnaise. Serve on lettuce with wafers or very thin sandwiches. Serves 10-12.

MRS. H. M. APPLETON

Potato Salad

- Boil 5 large potatoes with jackets
 8 hard boiled eggs
 1 large onion
- Chop these 3 portions small
 Add salt and pepper

Combine Miracle Whip salad dressing, French dressing or omit the French dressing. It gives the salad a red color. Then add sour or sweet cream and whip all three of these together thoroughly until light and fluffy. Add to the portions and mix well. Put in refrigerator 1 hour before serving. Sprinkle with paprika if you wish. Will serve 8-10 people.

MRS. W. J. LEEDS

Sunday Supper Salad

- 2 envelopes plain unflavored gelatin
 1 No. 2 can crushed pineapple drained
 1 pint cottage cheese creamed or country style
 ¾ cup mayonnaise
- 1 T. sugar
 1 cup broken nut meats
 1 green pepper diced
 One 4 oz. can pimento chopped
 Sliced orange if desired
 ½ pint whipping cream

Add gelatin to ½ of juice from drained pineapple in heatproof measuring cup. Let this stand 5 minutes to soften and then set in small pan of water. Heat until gelatin is melted. Combine drained pineapple and other ingredients to gelatin syrup mixture. Whip cream and fold in last. Pour into glass pan. Chill overnight. Garnish with water cress, radish roses, and pineapple chunks.

GENEVA MOLYNEUX
 MRS. BOYD J. SINKEY
 MRS. ESTHER GILBERT

Salad Supreme (Shrimp Mold Salad)

1 can tomato soup—put in top of double boiler
 Add 2 packages (6 oz.) cream cheese. Melt and blend.
 Soften 2 tablespoons gelatin in ½ cup cold water
 Dissolve in above hot mixture. Cool partially.

Add:
 1 cup mayonnaise
 1½ cups finely cut celery
 1 cup green pepper cut fine
 2 cups cut cooked shrimp

Pour into mold, chill, serve with lettuce cups holding tomato wedges, hard boiled egg wedges, olives, (green and ripe.)

MRS. LEONARD BROWN

Tomato Aspic

2 pkgs. lemon Jell-o
 4 cups hot tomato juice
 1 lemon (juice)
 1 t. salt
 ¾ cup chopped celery
 ½ cup chopped celery leaves
 Green pepper
 3 T. chopped onion or juice
 ¼ t. white pepper
 3 T. vinegar
 Serves 30.

MRS. ED MAYER

Tomato Aspic

1 envelope gelatin
 ½ cup cold water
 1 cup tomato juice, very hot (seasoned to taste with salt, celery salt, garlic salt and lemon juice.) Dissolve gelatin in cold water. Add ¼ cup lemon juice. Stir into hot tomato mixture until all ingredients are well blended. When cool put in molds. Serves six.

Variations: when mixture is cool, celery, onion, cucumbers, shrimp may be added.

MRS. PAUL McCOLLISTER

Winter Strawberry Salad

1 quart raw cranberries ground
 Add 2 cups sugar and let stand
 in refrigerator 2 hours
 Add:
 14 cut marshmallows
 1 small can crushed pineapple
 drained

Whip ¾ cup cream and stir in above mixture.
 Let stand overnight.

Nuts may be added if desired. If a stiffer product is desired, a half-package of Knox unflavored gelatin may be softened in a scant ¼ cup pineapple juice and add with the whipped cream. Serves 8.

MRS. C. L. SEAMAN

Green Gage Plum Salad

1 pkg. lime Jell-o
 Dissolve two 3 oz. pkg. Philadelphia cream cheese while Jell-o is hot.
 ½ cup of syrup from plums
 ¼ t. ginger
 ¼ t. salt
 1 t. vinegar
 Serve with dressing
 1½ cups hot water
 ½ cup almonds sliced
 1 can green gage plums, mashed
 and seeded

MRS. E. E. BUSHLOW

Salad

- | | |
|--|------------------------|
| 1 pkg. lemon Jell-o | 1 pkg. cottage cheese |
| 1 pkg. lime Jell-o | 1 cup mayonnaise |
| 1 pt. water | 1 can Eagle brand milk |
| 1 can (No. 2) pineapple (crushed)
and juice | 1 cup nut meats |
| | 1 T. horseradish |
- Dissolve Jell-o in water and add rest of ingredients in order.
- ALLIE WILSON

DRESSINGS

Thousand Island Dressing

- | | |
|----------------------------------|---|
| ½ pt. Kraft salad dressing | 1 small bottle stuffed olives (cut
up) |
| ½ pt. cream, whipped | 2 T. catsup |
| ½ bottle chili sauce | |
| 3 hard boiled eggs (cut up fine) | |
- Add to salad dressing and mix well. Diced pickled beets may be added if desired.

MRS. C. H. HALL

Roquefort Cheese Dressing

- | | |
|----------------------------------|---|
| ½ pint whipping cream | ¾ of a 10c bottle of Kraft's
French dressing |
| 10c size jar of Kraft mayonnaise | |
- A piece of Roquefort cheese about the size of a bar of hand soap and grate it.
- Add cheese to the whipped cream. When well blended add mayonnaise and French dressing.

MRS. C. H. HALL

Red Salad Dressing

- | | |
|------------------------------|---------------------------|
| 1½ cups oil | 1 T. Worcestershire sauce |
| 1 can Campbell's tomato soup | ½ t. salt |
| ¾ cup vinegar | 1 T. grated onion |
| ½ T. dry mustard | ½ t. paprika |
| ½ cup sugar | |
- Dissolve dry ingredients in vinegar. Mix all together and store in jar. Makes 1 quart.

EDNA M. MILLER

Lettuce Salad Dressing

- | | |
|------------------------------|---|
| 1 cup Mazola oil | 2 t. horseradish |
| 1½ cups sugar | Garlic—optional |
| 1 medium-sized onion, minced | 1 bottle catsup & rinse out bottle
with ½" vinegar |
| 1 t. celery seed | |
- Beat ingredients hard. Will make nearly a quart. This one is particularly good on lettuce when served with steak.

ELMA CRARY

Cole Slaw Dressing

- | | |
|----------------|---|
| 4 T. sugar | 1 t. salt |
| 3 T. vinegar | Dash of celery seed ($\frac{1}{4}$ t.) |
| 2 T. salad oil | |

Mix together and stir into finely cut cabbage.

MRS. DON HUGHES

Thousand Island Dressing

- | | |
|----------------------------------|--------------------------------|
| 1 small jar Miracle Whip (1 cup) | 1 t. finely chopped onion |
| 2 T. sweet pickle relish | 1 hard boiled egg chopped fine |
| $\frac{1}{4}$ cup chili sauce | |

Mix all ingredients together. This is good on tossed salad and seafoods.

MRS. V. J. ELLERBROEK

Thousand Island Dressing

- | | |
|--|--|
| 2 T. grated onion | $1\frac{1}{4}$ T. Worcestershire sauce |
| $\frac{1}{2}$ cup red pimento chopped fine | $1\frac{1}{4}$ quart salad dressing |
| 6 hard boiled eggs chopped fine | $\frac{3}{4}$ cup sugar |
| 1 bottle chili sauce | $\frac{1}{4}$ t. cayenne pepper (optional) |

MRS. J. H. WARE

Salad Dressing

- | | |
|----------------------|---------------------------|
| Put through grinder: | 1 t. Worcestershire sauce |
| 1 green pepper | 1 cup catsup |
| 1 onion | 1 cup oil |
| Add: | 1 cup sugar |
| 1 t. dry mustard | 1 cup vinegar |
| 1 t. salt | |

MRS. MILLARD DUBES

Salad Dressing

- | | |
|------------------|---------------------------------|
| 1 cup sugar | 1 t. each dry mustard, salt |
| 2 eggs beaten | $\frac{1}{2}$ cup white vinegar |
| 2 level T. flour | $\frac{1}{2}$ cup water |

Cook in double boiler until thick. Whip $\frac{1}{2}$ pint cream until thick and mix together when dressing has cooled. (Very mild.)

MRS. ALICE VOLKERT

French Dressing

- | | |
|--------------------------------|-------------------------------|
| Mix well: | 1 cup catsup |
| 1 cup sugar | $1\frac{1}{2}$ cups salad oil |
| $\frac{3}{4}$ cup wine vinegar | 3 t. salt |
| 1 onion, chopped fine | 3 t. paprika |
| 1 clove garlic, minced | |

MRS. LOYAL MARTIN

French Dressing

1 cup Mazola or Wesson oil	Pinch of pepper
½ cup sugar	¼ cup vinegar
½ cup catsup	1 medium grated onion
1 t. Worcestershire sauce	1 clove garlic
1 t. salt	

Mix all ingredients with egg beater or electric mixer. Add onion last. Store in jar. Add garlic and leave in dressing.

MRS. V. J. ELLERBROEK

French Salad Dressing

½ cup sugar	½ t. salt
1/3 cup catsup	1 T. Worcestershire sauce
¼ cup vinegar	1 small onion grated fine
1 cup Mazola oil or mineral oil	½ t. ground cloves

Beat thoroughly in electric mixer or with dover beater. Place in glass jar and shake well before using.

MRS. NORMAN MEYER

California Red Dressing

6 T. sugar	2 cloves garlic crushed
8 T. catsup	1 egg yolk
4 T. vinegar	1½ cups salad oil
2 t. Worcestershire sauce	

Mix first six ingredients well. Slowly add oil and beat with electric mixer.

MRS. GEORGE RAPSON

3, 6, 9, Dressing

3 T. sugar	9 T. Mazola oil
6 T. vinegar	

Put in small jar and shake well. Chill and add to tossed salad just before serving.

Celery Seed Salad Dressing

½ cup sugar	1¼ t. salt
½ cup vinegar	1 t. celery seed
1 cup salad oil	1 t. finely grated onion or onion juice
1½ t. dry mustard	

Boil sugar and vinegar for 1 minute. Cool and add dry ingredients. Chill the oil and add slowly to the mixture and mix well. Makes 1 pint.

MRS. VERNON BIERMAN

VEGETABLES

Asparagus Souffle

1 small can asparagus
Pour asparagus and juice over 3
slices of white bread and soak.
1½ cups milk

1½ T. flour
1½ T. butter
Add 1½ cups grated cheddar
cheese

Mix asparagus and bread to a pulp. Add 3 beaten egg yolks. Fold 3 stiffly beaten egg whites into the combined mixtures. Bake at 350° until brown. (45 to 60 min.) Serves 6

MRS W. K. HERRICK

Baked Asparagus

1 small can asparagus
Small pkg. potato chips

2 hard-boiled eggs
1 cup medium white sauce

Cut the above ingredients in small pieces and add to white sauce made as follows: 2 T. melted butter, 3 T. flour, 1 cup milk, and a pinch of salt and pepper. Then add water that comes off the asparagus to this sauce. Bake for 1 hour in slow oven, temperature 300°. Cheese may be sprinkled over top if desired.

MRS. ARTHUR J. AWE

Asparagus Casserole

Place a layer of cooked asparagus in greased casserole.
Cover with layer of sliced hard boiled eggs.
Pour on a layer of white sauce to which a chopped pimento is added.
Sprinkle grated American cheese over white sauce.
Repeat all 4 layers & cover all with buttered bread crumbs.
Bake until brown. Garnish with a few asparagus tips.

WHITE SAUCE

Butter, flour, juice of asparagus, milk & season with salt & pepper.

MRS. PEARL THOMPSON

Baked Beans

3 cups navy beans
½ lb. diced bacon
1 t. mustard
1 small minced onion
1½ t. salt

½ cup mild molasses
½ cup brown sugar
1½ cups tomatoes (may be omitted)
Pepper to taste

Soak the beans overnight; simmer until tender. Do not cook too long. Put in baking pan, or bean pot. Add the bacon, mustard, onion, salt, pepper, molasses, and sugar. Add enough hot water to keep it moist. Bake for 2 hours in a moderate oven, stirring occasionally.

MRS. B. R. GRAWBURG

Baked Bean Casserole

1½ lbs. hamburger

Saute meat with 1 medium sliced onion, add ¼ chopped green pepper and cook till meat is done. Add ¼ cup brown sugar, 3 T. catsup and two medium sized cans pork and beans. Worcestershire sauce may be added if desired. Pour into casserole and bake 1 hour at 300°

MRS. GEORGE AVERY

Creamed Green Beans

1 lb. green beans

1/3 to ½ cup milk

3 slices of bacon

1 T. chopped chives

1 can mushroom soup

1. Wash beans & cut in thin strips, lengthwise or on the bias. Cook in boiling salted water until tender. Drain carefully.

2 Cut bacon into small pieces & cook until crisp. Drain off excess fat.

3. Add bacon to mushroom soup. Add enough milk to soup to a consistency of medium white sauce. Taste & add more salt & pepper if needed.

4. Mix sauce with beans and heat. Scatter a few chives over each serving or heat mixture in casserole in moderate oven, scattering the chives on top.

MRS. CLARENCE JENKINS

Hot Bean Salad

Drain 1 can green string beans

and 1 onion diced until brown.

Fry 4 or 5 slices of diced bacon

Add 1 T. sugar and ½ t. salt

Pour over beans in a casserole and heat thoroughly. Add a little vinegar.

MRS. W P. McCULLA

Baked Lima Beans

1 lb. dried lima beans (large)

1 T. butter

1 lb. bacon (diced)

4 T. grated cheese

1 onion diced and fried with the
bacon

1 large can tomatoes(can use
more)

Cook beans until tender, fry bacon and onions (not too well.) Save several strips of bacon to lay over top after putting it in pan. After limas are cooked, put in pan or baking dish. Add cheese and butter while beans are hot. Then add bacon, onions, and tomatoes and bake 30-45 minutes.

MRS. C. H. GROVES

Broccoli Continental

1 pkg. frozen broccoli

1 egg well beaten

¾ t. salt

1 small clove garlic mashed

¾ cup milk

¼ cup butter

2 T. butter

2 slices toast cut in ½ inch cubes

1 cup grated sharp cheese

2 T. Parmesan cheese

Thaw and drain the broccoli, place in shallow baking dish; sprinkle with salt. Place milk, 2 T. butter and cheese in a heavy pan and heat slowly until cheese is melted. Cool. Stir in egg and pour over broccoli. Saute the garlic in remaining butter—add toast cubes and stir until butter is absorbed. Place on top and sprinkle with grated cheese. Bake at 350° for 30 minutes.

MRS. L. P. CLARK

Cabbage Cooked in Milk

- | | |
|-------------------------------|-------------|
| 1 qt. finely shredded cabbage | 2 cups milk |
| ½ cup cream or rich milk | 2 T. butter |
| 1 t. salt | 2 T. flour |
| Pepper to taste | |

Cook the cabbage about two minutes in the two cups of hot milk. Add the cream or rich milk, the flour and butter blended together, and seasonings. Cook rapidly for 3 or 4 min., until the flour thickens and loses its raw taste. The result should be a crisp vegetable delicate in flavor and color.

MRS. B. R. GRAWBURG

Sweet Sour Cabbage

- | | |
|--------------------------|--------------------------|
| 1 medium head of cabbage | 2 apples pared and diced |
| 4 T. vinegar | 2 T. butter (generous) |
| 1/3 cup brown sugar | |

Cut cabbage rather coarsely and boil in salted water 10-15 min. Drain and add rest of ingredients and simmer over low heat 1½ hours.

MRS. MYRON BUSHLOW

Escalloped Corn

- | | |
|----------------------|-------------------|
| 1 cup cream corn | Salt |
| 2 eggs beaten | White pepper |
| 1 T. butter melted | ½ cup milk |
| 1 T. (heaping) flour | ½ cup light cream |

Mix lightly and bake at 350° for 30 minutes.

MRS. ALICE VOLKERT

Escalloped Corn

- | | |
|------------------------|------------------------|
| 1 can corn | ¾ cup dry bread crumbs |
| 1 large onion fried in | Little green pepper |
| 2 T. butter | 1 t. salt |
| 1 egg | ¼ t. dry mustard |
| 1 cup milk | ¼ t. paprika |

Put in greased casserole; put crumbs on top. Bake at 325-350°.

MRS. RICHARD L. KELLY

Corn Souffle

- | | |
|--------------------|--------------------------|
| 2 cups cream corn | 1½ t. salt |
| 2 T. melted butter | 1/8 t. pepper |
| 2 T. flour | 3 eggs beaten separately |
| 1 cup top milk | |

Make white sauce of butter, flour and milk. Add corn, seasoning, and well beaten egg yolk. Fold in well beaten egg whites. Bake in greased casserole lined with cracker crumbs. Sprinkle more crumbs on top and dot with butter. Place casserole in pan of water and bake about one hour until golden brown at 325°. Serves 8.

MRS. EDNA M. MILLER

Corn Souffle

Combine: 1 can cream style corn
 1 T. Old English cheese
 1 T. finely chopped onion
Then: 4 eggs beaten separately

Make sauce of:
 3 T. flour
 2 T. butter
 ½ cup milk

The white sauce is very thick. Add to first mixture and egg yolks, add beaten egg whites last. Bake in pan of hot water about one hour in slow oven.

MRS. V. C. PIERCE

Escalloped Egg Plant

Peel and dice 1 medium eggplant, cover with water and boil 10 minutes. Drain and add ½ cup milk, 3 T. butter, 2 eggs, 1 small onion, and 1 cup dry bread crumbs. Bake 35 minutes in 350° oven. Cover with buttered cracker crumbs about 10 minutes before removing from oven.

MRS. E. E. BUSHLOW

Mushroom Casserole

In a baking dish place layers of crushed cheese crackers, asparagus and slices of hard boiled eggs. Dilute 1 can of mushroom soup with ½ can condensed milk. Pour over top and top with more crushed cheese crackers. Bake at 350° for 20 minutes.

MRS. MYRON BUSHLOW

French Fried Onion Rings

1 cup flour
 ¼ t. salt
 ½ cup evaporated milk or half
 and half cream

2 T. salad oil
 1 egg white unbeaten
 6 T. water

Cut 2 or 3 large onions into ¼ inch rings. Drop into the batter, then into hot fat 370°. Fry until brown and drain on paper toweling, and salt.

MRS. O. A. ROYER

Stuffed Baked Onion

Select 1 large flat onion for each person to be served. Parboil for about 10 minutes in salt water. Drain. Cool. Remove centers and add bread crumbs, grated nippy cheese, salt, pepper, and melted butter. Blend all together and refill onion shells. Place onions in casserole, pour in ¼ inch water in bottom; cover and bake in slow to moderate oven—about 45 minutes at 300°. Ten or twenty minutes before done, remove cover, sprinkle each onion with buttered crumbs and allow to brown.

MRS. WM. MORRIS

Potato Pie

Six to eight potatoes cooked and mashed with cream, butter, salt and pepper. Cook 1 medium onion in 2 T. butter until light brown. Make a soft biscuit dough of:

2 cups flour
 2 T. butter
 4 t. baking powder

½ t. salt
 ¾ cup milk

Line a 9 inch pie pan with ½ of the dough, fill with mashed potatoes, onion on top, then put the rest of the dough on top. Bake at 400° for 25 minutes. Cut in pie wedge shape.

MRS. C. A. DRUYOR

Glazed Sweet Potatoes Quick and Easy

Boil for 3 minutes:

$\frac{1}{2}$ cup brown sugar

$\frac{1}{4}$ cup water

Then add 3 T. butter

Peel 8 sweet potatoes, cut in half. Put potatoes in pan, flat side down, pour the syrup over them, and bake covered for 15 minutes at 400°. Remove cover and glaze for $\frac{1}{2}$ - $\frac{3}{4}$ hour more.

MRS. MYRON BUSHLOW

Tomatoes Stuffed with Shrimp

4 large tomatoes

1 can shrimp

1 cup (large) bread crumbs

1 small onion

Butter, size of an egg

Salt and pepper to taste

1 green pepper

Scoop out the inside of the tomatoes. Fry the minced onion and minced green pepper in butter until the onion is delicately browned. Add to the bread crumbs, tomato pulp, and shrimp. Mix lightly and stuff back into the tomatoes. Bake.

MRS. EMALYN HANKENS

Vegetable Cheese Casserole

2 T. butter

1 onion minced

2 T. flour

1 t. salt

$\frac{1}{8}$ t. paprika

1 cup evaporated milk diluted
with $\frac{3}{4}$ cup mushroom juice

1 small can mushrooms

Melt the butter, add onion and cook until golden brown, add seasoning, flour and liquid and cook until it boils. Put a layer of vegetables in bottom of greased casserole (combination of two vegetables in the dish is good), little sauce, more vegetable, mushrooms, sauce, and all topped with grated cheese.

MRS. MYRON BUSHLOW

MISCELLANEOUS

COCKTAIL SAUCES

Chili Sauce

12 large ripe tomatoes	1 cup sugar
4 ripe or 3 green peppers	1 cup celery chopped
2 onions	3 cups vinegar
2 T salt	1 T. cinnamon

Peel tomatoes and squeeze out excess juice. Chop celery, onions & peppers. Boil all together 1 hour. Very good with cold meats.

MRS. N. L. STILES

Cocktail Sauce

1½-14 oz. bottles catsup	1 cup horse-radish
½-12 oz. bottle chili sauce	Few dashes Tabasco
6 T. Worcestershire	

Mix ingredients well and let stand to blend for one day. Yield one quart.

MRS. LYLE GOWAN

Dip For Potato Chips

1 pkg. Philadelphia cream cheese softened	Add cream enough to dip
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Add a bit of each of these: grated onion, chili sauce, Worcestershire sauce, catsup & barbecue sauce. A few drops of vinegar.

MRS. J. H. WARE

Sauce For Melon Cocktail

½ cup sugar	½ cup pineapple juice
2 T. cornstarch	½ cup grapefruit juice
Juice of 1 lemon	1 stick cinnamon
Juice of 1 orange	

Simmer till thick and pour over melon balls ½ hr. before using. Use cantaloupe, honeydew and watermelon balls.

MRS. MYRON BUSHLOW

Seafood Cocktail Sauce

1 cup chili sauce	Dash of Tabasco
1 t. Worcestershire sauce	1/8 t. pepper
1 t. grated horse-radish	2 T. lemon juice

MRS. MYRÓN BUSHLOW

Shrimp Sauce

1 bottle Heinz tomato catsup	1 T. Worcestershire sauce
¼ lb. melted butter	3 drops Tabasco
3 T. lemon juice	4 t. horseradish

Mix in the order given. Put in covered container and chill in refrigerator until ready to use. Will keep for several weeks in refrigerator.

MRS. E. J. WILLBRANDT

JUICES

Hot Apple Cider

1 gal. apple cider	1 T. whole allspice
3 cups brown sugar	1 T. whole cloves
6-2 inch sticks cinnamon	

Bring to a boil and simmer 15 minutes.

MRS. MYRON BUSHLOW

Tomato Juice

12 cups tomato pulp	1 t. sugar
4 celery leaves	6 whole cloves
¼ cup minced onion	2 t. salt
2 bay leaves	½ t. paprika

Cook 30 minutes. (Put through a sieve.) Heat again and can.

MRS. CLYDE TRIMBLE

Cranberry Punch

Cook rapidly 1 quart cleaned cranberries in 4 cups water until skins pop. Strain through colander.

Add 2 cups sugar to strained juice and cook until sugar dissolves. Cool.

Add 1½ cups orange juice, ½ cup lemon juice and 2 quarts ginger ale.

Pour all over ice cubes, diluting as desired. Serves 20-30.

ALLIE WILSON

PICKLES

Clear Watermelon Pickles

7 lbs. rind, parboil gently until tender. Drain thoroughly
Syrup:
3½ lbs. sugar (7 cups)

1 pint of white vinegar
¼ t. oil of cloves
½ t. oil of cinnamon

Boil together until sugar is dissolved. Pour when slightly cool over rinds. Let stand overnight, reheat the syrup to boiling point and pour back over rinds. Repeat this for three days. The fourth day heat, rinds and all and seal.

MRS. V. C. PIERCE

Dill Pickles

1 qt. vinegar
4 qts. water

1 cup salt

Bring to boil. Soak cucumbers overnight in cold water. Then add alum size of a pea to each qt. Pour mixture when hot over pickles and dill.

MRS. J. J. BARICKMAN

Dill Pickle Hors d'oevres

Scoop out center of dill pickle with apple corer. Drain. Fill center with smoky cheese. Wrap with string and let permeate. When ready to serve, slice crosswise.

MRS. GEORGE HICKS

Ice Water Pickles

Soak pickles in ice water 2 hours. Pack jars with quartered pickles with pieces of celery and onion.

SOLUTION

1 qt. vinegar diluted with ½ water
1 cup sugar, ½ cup salt

Boil ingredients, pour over pickles hot. Seat tightly.

MRS. ALICE VOLKERT

Lime Pickles

3 qts. cut cukes
2 green peppers, 2 red peppers

1 pt. pickling onions
3 pts. celery and cauliflower

Soak overnight in stone jar with 1 heaping T. lime to each gal. of water. In morning wash thoroughly to get the lime out. Make 1 cup vinegar, 2 cups water, $\frac{1}{4}$ cup salt, $\frac{1}{4}$ cup sugar. Pour over pickles. Heat through—but do not boil. Drain when cold and add following: $7\frac{1}{2}$ cups sugar, 1 qt. white vinegar, 2 drops oil of cinnamon & cloves, 2 T. mustard seed, $1\frac{1}{2}$ T. tumeric, $\frac{1}{2}$ T. horse-radish & t. alum. Boil together and when cold add to drained pickles in stone jar. Stir every day carefully with wooden spoon for 3 weeks. Pack cold in sterilized jars.

MRS. J. H. WARE

Mustard Pickles

2 qts. cucumbers
2 qts. onions
5 t. celery seeds

2 qts. cauliflower
6 green peppers
2 qts. green tomatoes

Cut them up in small pieces, put in salt water overnight. Scald them in same water, drain well. Mix following:

3 qts. vinegar
6 cups sugar
5 t. celery seed

$\frac{1}{2}$ cup mustard
 $1\frac{3}{4}$ cups flour
 $\frac{1}{2}$ oz. tumeric

Let vinegar come to boil, save out enough to mix flour, mustard & tumeric. When it boils, stir these in, having them well stirred in cold vinegar so it will not be lumpy. Then pour over the rest.

MRS. EMALYN HANKENS

Peach Pickles

48 peaches; put 1 whole clove in
each peach

8 cups sugar
Juice of 6 lemons

Cook in oven at 325° for $1\frac{1}{4}$ hours. Check closely not to cook too long. Pack in jars and seal.

MRS. CLYDE TRIMBLE

Pear and Pineapple Conserve

Grind 12 pears
1 can pineapple
5 cups sugar

Juice of 1 lemon
Juice and rind of 1 orange

Cook and seal.

MRS. O. A. ROYER

Sour Apple Chutney

1 cup raisins
12 sour apples

2 green peppers
1 red pepper

Chop fine the above and add:

½ cup tart jelly, currant or plum
2 cups sugar
8 T. lemon juice
1 T. ground ginger

1 t. Tabasco sauce
1 T. salt
2 onions—chopped fine, optional

Mix and simmer slowly until soft and thick. Pour into jars, seal while hot.

MRS. J. A. HIRSCHMAN

Watermelon Rind Pickles

Peel rind and cut, cover with water and ¾ t. alum, a little salt. Let stand overnight.

Next A. M.—boil—then simmer until clear, drain and rinse once. Drain again for several hours and wipe each chunk with towel. Heat 3 cups white vinegar, 3 cups sugar and 4 drops cinnamon oil to boiling. Pour over rind and let stand overnight.

Next A. M.—drain off juice and add 5 cups of sugar to it and boil 5 min. Pour over pickles and let stand overnight.

Next A. M.—drain, add 3 cups more sugar, boil 5 minutes, add to pickles and let stand overnight.

Next A. M.—bring all to a boil and put in sterilized jars.

MRS. W. K. HERRICK

Watermelon Pickles (9 pints)

8 lbs. prepared rind
¾ cup coarse salt
4 qts. water (or less)

9 cups sugar
4 cups white vinegar
4 cups water

Tie the next four in cloth bag:

4 T. crushed stick cinnamon
1 T. cloves

12 allspice
3 lemons, sliced thin

Dissolve salt in warm water. Cool. Pour over rind. Weight rind down with plate. Let stand overnight.

In the morning drain rind. Rinse in cold water. Drain. Rinse in hot water. Drain. Cover with warm water & bring to boil, cooking till barely fork-tender. Drain well.

Boil sugar, vinegar, water, spices, lemon slices together for 3 minutes. Add rind. Bring to boil. Simmer till rind is clear. Can in sterile jars.

MRS. C. E. BRODERICK

Watermelon Pickles

Thinly cut green from watermelon rind. Remove soft part of pink meat. Cut into pieces about 1 inch by 2 inches. Cover with salted water, using 1 cup salt to 4 cups water. Soak for 12 hours, drain, rinse in cold water, drain again. Cover rind with water, bring to a boil and boil gently until barely tender. Drain in a colander for $\frac{1}{2}$ hour. For each cup prepared rind make up the following syrup—

1½ cups granulated sugar	coloring
½ cup water	1 piece candied ginger about the size of a quarter
¼ cup white vinegar	
12 red hots (or a drop of red	

For green tinted rind use a drop of green coloring. Use coloring sparingly, to give just a faint tint.

Boil the above for 2 minutes after the sugar is dissolved. Add rind and simmer for 15 minutes. Let cool. Simmer again until syrup is fairly thick and the rind is quite transparent, even though it has a faint pink or green color when tinted. Place rind in jars, cover with hot syrup and seal.

MRS. J. A. HIRSCHMAN

Sandwiches, Snacks and Spreads

Chicken Almond Canape Spread

¾ cup cooked or canned chicken	¼ t. salt-dash cayenne pepper-
2 T. diced toasted almonds	1 t. lemon juice
2 T. chopped celery	2 T. mayonnaise

Cut chicken into small pieces, add rest of ingredients. Store in covered jar in refrigerator. Spread on crackers. Garnish with toasted almonds and a sprig of parsley.

MRS. MYRON BUSHLOW

Holiday Mix

1 pkg. Kix cereal	1 cup butter
1 pkg. Ralston Wheat Chex	½ cup salad oil
1 pkg. Cheerios	2 t. Worcestershire sauce
2 lbs. mixed nut meats	½ t. celery salt
1 pkg. thin stick pretzels	1 to 2 t. garlic salt

Combine cereals, pretzels and nuts in large roaster. Melt butter and salad oil, add Worcestershire sauce, celery salt and garlic salt. Pour this over dry ingredients. Bake in 200° oven 2 hours. Stir frequently.

MRS. NORMAN MEYER

Hors d'oevres

- | | |
|---------------------------------------|---|
| 1 can Pioneer minced clams
drained | Onion juice to taste
Salt and pepper |
| 1 pkg. Philadelphia cream cheese | 1 t. Worcestershire sauce |

Cream the cheese & add rest of ingredients. Fry rounds of buttered bread on one side. Spread untoasted side with clam spread—sprinkle paprika over top & place under broiler to brown.

MRS. GEORGE HICKS

Omelet

- | | |
|-------------|------------|
| 2 T. butter | Pepper |
| ¼ cup flour | 1 cup milk |
| ¾ t. salt | |

Make a stiff white sauce of the above ingredients. Fold in 4 well beaten egg yolks and then 4 stiffly beaten egg whites. Heat 2 T. of fat in 10" skillet. (Sides should not be greased.) Pour in egg mixture, cover and cook over low heat 10 to 12 minutes. Uncover and brown in broiler about 2 minutes. use any filling you like. Fold or transfer to a warm platter. Serves 4. (I have made this in the electric skillet without the final broiler browning and found it satisfactory.)

VIRGINIA HERRICK

Sandwich Spread

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|--|--------------------|
| 1 cup minced dried beef | 1 cup tomato juice |
| 1 cup cheese (run through
meat grinder) | 2 beaten eggs |

Cook in double boiler until cheese is melted.

MRS. E. E. BECK

Sandwich Filling

- | | |
|----------------------------|-----------------------|
| 3 oz. pkg. of cream cheese | ¼ cup chopped raisins |
| 2 T. orange juice | |

Especially good for nut bread.

DATE SANDWICH FILLING

- | | |
|---------------------|-------------------|
| ½ cup chopped dates | 2 T. chopped nuts |
| 2 T. orange juice | 2 T. tart jelly |

Combine and mix thoroughly.

MARY McDONALD

T. V. Snacks

- | | |
|---|------------------------------|
| $\frac{1}{4}$ cup butter or margarine
(melted) | $\frac{1}{4}$ t. garlic salt |
| $\frac{1}{2}$ t. Worcestershire sauce | $\frac{1}{4}$ t. celery salt |

Combine following ingredients in large flat pan 15x10x2".

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|-------------------------|------------------------------|
| $1\frac{1}{2}$ cups Kix | 1 cup Rice Chex |
| 1 cup Cheerios | 2 cups thin pretzel sticks |
| 1 cup Wheat Chex | $\frac{1}{2}$ lb. mixed nuts |

Pour the butter mixture over the cereal mixture. Stir and salt lightly. Bake at 250° for 1 hour, stirring with wooden spoon every 15 minutes.

MRS. BROOK THOMSON

SOUPS

Cheese Soup

- | | |
|-----------------------------|---|
| 4 T. butter | 2 cups chicken broth (or chicken
bouillon cubes) |
| $4\frac{1}{2}$ T. flour | $\frac{1}{2}$ lb. American cheese |
| 2 cups milk | 4 T. finely chopped parsley |
| $\frac{1}{2}$ t. onion salt | |

Melt butter, stir in flour and onion salt, gradually stir in milk. Stir in chicken broth. Cook over moderate heat stirring constantly until thickened. Remove from heat & stir in shredded cheese until melted. Place over hot water and add $\frac{1}{2}$ cup grated raw carrot. At serving time put parsley over top or you can float tiny toast cubes on top. 6 servings.

MRS. L. P. CLARK

Clam Chowder

- | | |
|---------------------------------|-------------------------|
| 1 pt. salt pork (cut in pieces) | 1 pt. minced clams |
| 1 pt. onion (cut fine) | 1 pt. hot water |
| 1 pt. potatoes (sliced) | 1 qt. fresh milk |
| 1 pt. tomatoes (strained) | 1 cup powdered crackers |

Fry pork gently until brown, then take out and fry onions till light brown, then put in chowder kettle; add pork, water, potatoes, and tomatoes. Boil till potatoes are done and add clams. When ready to serve add milk and crackers and boil up once. This can be kept two weeks in a cool place.

MRS. G. S. DELAPLANE

Cream of Potato Soup

2 cups finely diced, pared, raw potatoes	3½ T. flour
2 minced, peeled med. onions	1¾ t. salt
2 stalks celery, diced	1/8 t. pepper
2½ cups boiling water	2 cups milk
4 T. butter	1 T. minced parsley

Cook potatoes, onions & celery in boiling water, covered, until very tender. Mash or beat with mixer. Meanwhile, melt butter in double boiler. Add flour; stir until smooth, then add seasoning & milk. Cook, stirring until smooth & thickened. Then rub potato mixture liquid & all through sieve. Add to sauce with parsley; heat & serve.

MRS. W. M. MORRIS

Oyster Stew

1 qt. milk	1 pt. oysters
2 t. salt	1/8 t. pepper
2 T. butter	

Scald milk. Cook oysters until plump and the edges begin to curl. Add oysters, salt, pepper, and butter to scalded milk. Serve at once. Serves 6.

MRS. JOHN H. PETERS

Tomato Soup

Cook tomatoes with diced onion and a little green pepper. Add as much of a can of mushroom soup as desired.

MRS. FRANK CONLEY